

Less than 45 minutes

Serves 6-8

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Ingredients:

- 2 cups (400g) treacle sugar
- 5 large eggs
- 1 tsp (5ml) vanilla essence
- 1 $\frac{3}{4}$ cup (263g) cake flour
- $\frac{1}{2}$ cup (40g) cocoa powder
- 2 tsp (10ml) baking powder
- 1 tsp (5ml) salt
- 2 cups (500ml) cream
- 1 slab (80g) dark chocolate, melted
- 2 tsp (10ml) bicarbonate of soda
- 1 Tbsp (15ml) white vinegar

Sauce:

- $\frac{1}{4}$ cup (60ml) butter
- 1 cup (250ml) treacle sugar
- 1 can (410g) evaporated milk
- Fresh blueberries and mint leaves, for serving

Method:

1. Preheat oven to 180°C.
2. Cream sugar, eggs and vanilla until sugar dissolves.
3. Sift flour, cocoa and baking powder, then add salt.
4. Fold half the dry ingredients through egg mixture, then add half the cream.
5. Repeat until all ingredients are well combined.
6. Fold through melted chocolate.
7. Stir bicarb and vinegar together and add to mixture.

8. Bake in a greased 20cm x 25cm dish for 25-30 minutes or until sponge is firm.
9. Heat sauce ingredients in a pot until sugar dissolves, then boil for a minute.
10. Pour hot sauce over hot pudding and garnish with berries and mint just before serving.

Check out our other easy [Malva pudding recipe](#)