

Less than 1 hour

Serves 6-8

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Ingredients:

- 1 cup (200g) white sugar
- Pinch salt
- 2 eggs
- 2 Tbsp (30ml) butter, melted
- 1 Tbsp (15ml) vinegar
- 1 tsp (5ml) bicarbonate of soda
- $\frac{3}{4}$  cup (180ml) milk
- $\frac{2}{3}$  cup (100g) cake flour
- 3 Tbsp (45ml) cocoa powder
- 1 tsp (5ml) baking powder

Sauce:

- 2 cups (500ml) cream
- $\frac{1}{4}$  cup (50g) sugar
- 2 slabs (100g each) dark or milk chocolate
  
- 12-16 marshmallows, charred, for serving
- 6-8 chocolate-covered digestive biscuits, for serving

Method

1. Preheat oven to 180°C.
2. Whisk sugar, salt and eggs using an electric beater until pale and fluffy.
3. Add butter and vinegar and mix well.
4. Dissolve bicarbonate of soda in milk and add to wet mixture.
5. Sift flour, cocoa and baking powder into a separate bowl.

6. Fold dry mixture through wet mixture.
7. Pour into a 25cm square ovenproof dish.
8. Bake for 25-30 minutes, until a skewer inserted in the middle comes out clean.
9. Heat 1 cup (250ml) cream with sugar until hot but not boiling.
10. Chop 1 slab chocolate into chunks, place in a bowl and pour over hot cream, stirring until melted.
11. Remove pudding from oven and pour over chocolate sauce so that the pudding absorbs it.
12. Heat remaining cream until hot but not boiling.
13. Chop remaining chocolate into chunks and add to cream, stirring to melt evenly.
14. Set aside to firm up (or place in the fridge for a few minutes).
15. Spread cooled chocolate over pudding just before serving.
16. Top with marshmallows and biscuits to create a s'mores effect.

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