

Less than 1 hour

Serves 8

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Ingredients:

- 2 eggs
- ½ cup (125g) castor sugar
- ⅔ cup (100g) butter, melted
- 1 cup (250ml) milk
- ½ Tbsp (8ml) vanilla essence
- 2 cups (300g) self- raising flour, sifted
- ¼ cup (30g) cocoa powder, sifted
- ½ tsp (3ml) salt

Topping:

- 1 cup (250g) brown sugar
- ¼ cup (30g) cocoa powder and extra to serve
- 1½ cups (375ml) boiling water

Method:

1. Preheat oven to 180°C.
2. Lightly grease a deep 22cm square oven dish. Whisk egg and sugar together until fluffy.
3. Stir in butter, milk and vanilla essence.
4. Combine flour, cocoa and salt and fold into egg mixture.
5. Spoon into dish.
6. For the topping, combine sugar and cocoa and sprinkle over batter.
7. Pour boiling water over the back of a spoon to cover pudding (see [here](#)).
8. Bake for 30-35 minutes until the sugar has formed a crust, and the centre is just cooked (it should be gooey at the bottom).
9. Dust with cocoa; serve with berries and mint.