Less than 1 hour

Serves 8

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

## Ingredients:

- 2 eggs
- ½ cup (125g) castor sugar
- ½ cup (100g) butter, melted
- 1 cup (250ml) milk
- ½ Tbsp (8ml) vanilla essence
- 2 cups (300g) self- raising flour, sifted
- 1/4 cup (30g) cocoa powder, sifted
- ½ tsp (3ml) salt

## Topping:

- 1 cup (250g) brown sugar
- ½ 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 <a href="here">here</a>).
- 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.