

This self-saucing pudding is an all-in-one, no custard or trimmings needed. The secret is in the layer of liquid added on top of batter – here's how!

Step 1:

Cream 2 eggs and  $\frac{1}{2}$  cup (125g) castor sugar together until light and fluffy. Combine  $\frac{2}{5}$  cup (100g) melted butter, 1 cup (250ml) milk and  $\frac{1}{2}$  Tbsp (8ml) vanilla essence and stir into eggs. Sift 2 cups (300g) self-raising flour and  $\frac{1}{4}$  cup (30g) cocoa powder together, add  $\frac{1}{2}$  tsp (3ml) salt and fold into wet mixture. Spoon batter into a deep dish



Step 2:

Sprinkle 1 cup (250g) brown sugar and  $\frac{1}{4}$  cup (30g) cocoa powder evenly over the batter.



Step 3:

Pour  $1\frac{1}{2}$  cups (375ml) boiling water over the back of a spoon so that it 'floats' gently on top of the batter and settles there. You don't want the force of pouring to create a hole in the batter so the water sinks to the bottom before baking.



Step 4:

Finally, bake in a preheated oven at 180°C for 30-35 minutes. Serve hot – no saucy sides required!

Fresh berries, a few mint leaves or a scoop of ice cream works well with this delicious pudding, but it really doesn't need anything – it's a winner as is!