

Under 45 minutes

Serves 4 – 6

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Ingredients:

- 3 eggs
- 1 cup (200g) castor sugar
- 3/5 cup (150g) butter, melted
- 1 cup (250ml) milk
- ½ Tbsp (8ml) vanilla essence (optional)
- 1 tsp (5ml) instant coffee, mixed with a little hot water to dissolve
- 3 cups (450g) self-raising flour
- 1/3 cup (45g) cocoa powder
- ½ tsp (3ml) salt
- 2 slabs (100g) dark chocolate, melted

Topping:

- 1 cup (250g) brown sugar
- ¼ cup (30g) cocoa powder
- ½ cup (125ml) espresso filter coffee (or strong instant coffee)
- 1 cup (250ml) boiling water
- Berries and vanilla ice-cream or custard, for serving (optional)

Method:

1. Preheat oven to 180°C.
2. Lightly grease a deep 22cm-square oven dish.
3. Whisk eggs and castor sugar together until fluffy.
4. Stir in melted butter, milk, vanilla essence and coffee.
5. Sift flour into a separate bowl, then cocoa, and add salt.
6. Fold dry ingredients into egg mixture, then fold melted chocolate into batter.
7. Spoon into prepared oven dish.

8. For the topping, combine sugar and cocoa and sprinkle over batter in dish.
9. Combine coffee and boiling water. Pour mixture over the back of a spoon to cover pudding.
10. 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).
11. Serve hot, with berries and scoops of ice cream or custard.

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