



Baby Chocolate Self Saucing Puddings

Ingredients

- PUDDINGS
- 100gm butter, softened
- ½ c castor sugar
- 1 egg
- 2 Tbsp [WILD APPETITE DOUBLE CHOCOLATE SAUCE](#)
- 1 ¼ C Plain Flour
- 2 tsp baking powder
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- SAUCE
- ¼ c brown sugar
- 1 Tbsp cornflour
- ¼ c cocoa
- 1 ½ c boiling water
- ½ c Wild Appetite Double Chocolate Sauce



Method

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Pre-heat oven to 180 degrees C. Beat together butter, sugar, egg and first measure of Double Chocolate Sauce. Sift flour and baking powder into this mix and stir to combine. Spoon mixture into 8 greased ramekins. Combine brown sugar, cornflour and cocoa, and sprinkle over puddings. Mix together boiling water and second measure of Double Chocolate Sauce and pour carefully over puddings. Bake for 15 minutes, until puddings spring back when lightly touched.