



Chocolate self-saucing pudding

Originally a Women's Weekly recipe, tweaked over decades
by Marti Cuatt, The Infatuated Foodie



Serves 6

INGREDIENTS

For the cake base

- 1 cup (150g) self-raising flour
- ½ tsp baking powder
- 2 tbs (30g) cocoa powder
- 1 egg, lightly beaten
- ½ cup (125ml) milk
- 30g butter, melted and allowed to cool
- ½ cup (120g) raw caster sugar
- 1 tsp vanilla extract

For the sauce

- ¾ cup light brown sugar
- ½ cup cocoa powder
- 1 ¾ cups hot water

DIRECTIONS

- Preheat your oven to 170°C (fan-forced) or 180°C (conventional).
- Cake
- Sift the dry ingredients into a 6-cup/1.5 litre round or square ovenproof dish, making sure there aren't any lumps in the cocoa.
- Break the egg into a bowl or jug and beat lightly with a fork or small whisk. Mix the milk and vanilla in and add the melted and cooled butter. Stir well.
- Make a well in the centre of the dry ingredients, then gently stir the egg/milk mixture in using a spatula or large spoon. Don't overmix, it will make the cake a bit heavy.
- Place the baking dish onto a tray to catch drips, as it's likely to spill out over the top a bit.



Sundays

with Lucie Cutting

on 936AM and the ABC listen app





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DIRECTIONS

- Sift the cocoa powder into a bowl to make sure there are no lumps, then add the brown sugar. Use a balloon whisk or fork to mix well, making sure there are no lumps left from the sugar. Spread evenly over the surface of the cake batter.
- Measure out the just boiled water into a heatproof jug or measuring cups and gently pour over the cocoa and sugar mixture on top of the cake.
- Bake for 45 minutes to an hour, depending on your oven. The sauce will sink to the bottom, and the cake will float on top. You can test with a skewer to check there's no uncooked batter in the centre.
- Serve warm with vanilla ice-cream or whipped cream (or both).



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