


Chocolate Pudding

A rich and tasty chocolate pudding.

 TIME TILL READY
25 MINUTES

 SERVES
5+

Energy: 2272kJ/543kcal

For more nutritional information please visit www.lancashirefarm.com

Ingredients

- 230g plain flour
- 4 tbsp cocoa powder, divided
- 75g dark chocolate, finely chopped, plus extra, to serve
- 1½ tsp baking powder
- 170g caster sugar
- 110g Lancashire Farm Greek Style Yogurt, room temp, plus extra, to serve
- 2 tbsp butter, melted and slightly cooled
- 1 egg, room temp
- 75g brown sugar

Contains



Method



Step 1

Preheat the oven to 180°C and begin to chop the chocolate.



Step 2

Melt the butter in a pan.



Step 3

Mix the flour, 3 tbsp of the cocoa powder, chopped chocolate, baking powder and caster sugar together in a large bowl. In another bowl stir the yoghurt, butter and egg together.



Step 4

Now stir both mixtures together.



Step 5

Place the brown sugar and remaining tbsp of cocoa powder in a measuring jug and gradually stir in 250ml boiling water. Stir until the sugar has dissolved.



Spoon into 6 smallish ramekins or ovenproof dishes.



Step 7

Pour the mixture from the jug carefully and evenly over the six puddings and bake for 20-25 minutes, until firm to the touch.

Top with extra chopped chocolate and serve immediately with extra yogurt on the side.



Step 8

Serve.

