



6

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Oven

LANCEWOOD® SAUCY CHOCOLATE PUDDING

INGREDIENTS:

pudding:

250 ml cake flour
10 ml baking powder
60 ml castor sugar
75 ml cocoa powder
A pinch of salt
1 x 230 g **LANCEWOOD® Medium Fat Plain Cream Cheese**
160 ml milk
1 extra large egg
5 ml vanilla essence

Topping:

125 ml light brown sugar
30 ml cocoa
250 ml boiling water

To serve:

Cocoa for dusting
LANCEWOOD® Mascarpone, whipped cream or ice cream
Fresh berries of your choice

METHOD:

pudding:

Preheat the oven to 180°C. Grease a medium sized deep baking dish with butter. Sift the flour, baking powder, castor sugar, cocoa and salt together. Beat the cream cheese, milk, egg and vanilla together until smooth. Add little by little to the flour mixture and mix until just combined. Spoon into the prepared baking dish and spread out evenly.

Topping:

Mix the sugar and cocoa together. Sprinkle over the pudding. Pour the boiling water slowly over the pudding over the back of a spoon to spread it out evenly. Bake for 30 minutes.

To serve:

Dust with cocoa. Serve with cream, ice cream or **LANCEWOOD® Mascarpone** and fresh berries.

PRODUCTS USED:



Mascarpone

ENJOY!