



6

SERVES/MAKES



COOKING TIME:
< 45 min



COOKING STYLE:
Oven

LANCEWOOD® WALNUT CRANBERRY CHOCOLATE PUDDINGS

INGREDIENTS:

Pudding:

250 ml flour
180 ml castor sugar
45 ml cocoa powder
10 ml baking powder
1 ml salt
125 ml chocolate chips*
60 ml dried cranberries
125 ml walnuts, chopped*
180 ml **LANCEWOOD® Double Cream Plain Yoghurt**
30 ml melted butter
2.5 ml vanilla essence
1 extra large egg

Sauce:

15 ml cocoa powder
80 ml soft brown sugar
250 ml boiling water

METHOD:

Pudding:

Sift flour, castor sugar, cocoa, baking powder and salt together. Add chocolate chips, cranberries and 80 ml of the walnuts and mix through. Beat the yoghurt, butter, vanilla essence and egg together. Add to dry ingredients and mix until well combined. Spoon into 6 well-greased ramekins - the mixture should fill 2/3 of the ramekin. Place ramekins on a baking tray for easy handling.

Sauce:

Stir the ingredients for the sauce together until the sugar has dissolved. Pour sauce over puddings. Sprinkle remaining walnuts on top. Bake in a preheated oven at 180°C for 25 - 30 minutes.

To finish:

Serve with extra **LANCEWOOD® Double Cream Plain Yoghurt**, ice cream or cream.

Cook's Notes:

- *Walnuts can be replaced by pecan nuts or almonds.
- *Use 60 ml mixed dried citrus peel instead of cranberries.
- *Use white choc chips instead of choc chips.

PRODUCTS USED:



Double Cream Plain Yoghurt



Mascarpone

ENJOY!