



## CHOCOLATE PUDDING

Makes

4

Time

40  
mins

Level

MEDIUM

Kcal

688  
per portion

### You will need

2 x Jaffa Easy Peelers  
1 x Medium Egg  
3 x TBSP Cocoa Powder  
1 x TBSP Icing Sugar  
175g Butter  
150g Self Raising Flour  
200g Brown Sugar  
150ml Milk  
150ml Double Cream

THIS IS WHAT  
#JAFFAJJOY  
LOOKS LIKE

### Our step by step guide

#### Step 1

Preheat a baking sheet in the oven to 200°C

#### Step 2

For the pudding place 150g butter, 150g self-rising flour, 150g brown sugar, a medium egg and 1 TBSP cocoa powder into a blender, blend until the mixture is smooth

#### Step 3

Pour the pudding mixture into two well-greased ramekins

#### Step 4

Place the ramekins onto the hot baking tray and bake in the oven for 12 minutes until the puddings are cooked through

#### Step 5

For the easy peelers: dust the fruit with icing sugar and place onto a baking tray. Bake for ten minutes

#### Step 6

For the sauce: put 150ml of milk, 150ml of cream, 50g brown sugar, 2 TBSP of Cocoa powder into a saucepan and heat until the ingredients have melted and combined to form a smooth mixture

#### Step 7

Add the butter and stir until it has melted and combined with the sauce

#### Step 8

Remove the puddings from the ramekins and place them onto clean plates. Pour some of the sauce over the top of the puddings and garnish with the easy peelers

#### Step 9

Enjoy!

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