

Chocolate Self-Saucing Pudding

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/chocolate-self-saucing-pudding-recipe-south-africa>

Ingredients:

- 3 1/2 tablespoons butter 50g / 6 1/2oz, melted, plus a little extra for greasing
- 1 cup all-purpose flour 125g / 4 1/4oz
- 1/3 cup light brown sugar 70g / 2 1/2oz
- 1/4 cup unsweetened cocoa powder
- 1 teaspoon baking powder
- 1 pinch salt
- 2 egg small
- 1 teaspoon vanilla
- 1/2 cup coffee
- 2 tablespoons milk 25ml/
- 1/3 cup chocolate 50g / oz, roughly chopped into chunks
- 1/2 cup light brown sugar
- 2 tablespoons unsweetened cocoa powder
- 1/2 cup boiling water

Nutrition:

1. Calories: 440 calories
2. Carbohydrate: 75 grams
3. Cholesterol: 135 milligrams
4. Fat: 14 grams
5. Fiber: 4 grams
6. Protein: 8 grams
7. SaturatedFat: 8 grams
8. Sodium: 340 milligrams
9. Sugar: 45 grams

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