

EASTER SUNDAY CELEBRATION

Hot Chocolate Pudding

Enjoy a warm chocolatey Easter moment together with this easy recipe our family has used for years. This recipe works very well in a slow cooker too, so is a perfect choice for Easter Sunday. Happy Easter from our family to yours!

Ingredients

pudding Mixture...

1 cup sugar
3/4 cup cocoa or cacao powder
1/2 cup dark chocolate chips
2 cups of Self Raising Flour (OR 2 cups of plain flour and 3 teaspoons of baking powder)

1 cup of milk
60g butter (melted)

Hot Pudding Baking Sauce...

1 cup brown sugar
2 cups boiling water

1 1/4 cups of cocoa or cacao power

Important Extras...

Icing sugar (for dusting) Whipped Cream or ice cream for serving
Some Easter songs or old time Hymns with hefty lyrics worthy of an Easter Weekend!

Instructions

Step One: Turn on the Easter Sunday music.

Step 2: Sift flour, sugar and cocoa into a bowl.

Step 3: Stir in both the milk and soft butter. Beat until smooth. Add the chocolate chips.

Step 4: Pour the mixture into a greased baking dish or slow cooker basin.

Step 5: Combine the brown sugar and sifted extra cocoa. Add the hot water and stir until smooth

Step 6: Pour the sauce over the pudding mixture

Step 7: Place in the oven or slow cooker and bake at 180 °C or 350 °F for 35 minutes or until the pudding has risen above the level of the sauce and springs back to the touch. (Bake on high for approximately 3 hours in the slow cooker).

Step 8: Dust lightly with icing sugar and serve with ice cream or cream.

