



PREP: 25 min  
COOK: 50-55  
min  
SERVES: 8-10

## Double Chocolate & Raspberry Self Saucing Pudding

Rich, fudgy and oh-so saucy, this naughty pudding is the ultimate winter comfort food.

### Ingredients

#### Pudding

Melted butter, to grease  
225g (1 ½ cups) self raising flour  
220g (1 cup, firmly packed) brown sugar  
55g (½ cup) cocoa powder, sifted  
100g good-quality dark chocolate (45% cocoa), coarsely chopped  
2 tsp Queen Vanilla Bean Paste  
250ml (1 cup) milk  
125g butter, melted and cooled  
2 large eggs  
100g frozen raspberries

### Method

#### STEP 1

Preheat oven to 180°C (160°C fan-forced). Grease a 2.5-litre (10-cup) capacity ovenproof dish with melted butter. Place dish on a tray lined with baking paper.

#### STEP 2

Combine flour, sugar and cocoa powder in a large bowl. Add chopped chocolate and stir to combine.

#### STEP 3

Put Vanilla Bean Paste, milk, butter, and egg in a separate medium bowl or jug and use a fork to whisk until well combined. Add to flour mixture and use a spatula to mix until just smooth and well combined. Gently fold through frozen raspberries. Pour batter into greased dish and use a metal spoon to smooth.

#### STEP 4

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## Ingredients

Icing sugar, to sprinkle  
Thickened cream or vanilla ice cream,  
to serve

### Chocolate sauce

220g (1 cup, firmly packed) brown  
sugar  
40g (1/3 cup) cocoa powder  
440ml (1 ¾ cups) boiling water

## Method

To make the chocolate sauce, sift together sugar and cocoa powder in a separate bowl. Sprinkle evenly over surface of batter in the dish. Gradually pour boiling water over the back of a spoon to cover sugar and cocoa.

### STEP 5

Bake in preheated oven for 50-55 minutes or until a cake-like topping forms over chocolate sauce. A skewer inserted halfway down into center of pudding will come out clean when ready.

### STEP 6

Allow to cool for 3 minutes before sprinkling with icing sugar. Serve in scoops with cream or ice cream.

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