

Hot Chocolate Pudding



Prep Time
10 minutes

Cooking Time
40 minutes

Preference
Parev

Ingredients

- 1 cup sugar
- 1 tbsp vanilla sugar
- 2 sticks (8oz) marg
- 4 eggs
- 3/4 cup flour
- 1/4 cup cocoa
- 3 tbsp soy milk
- 1 cup soft brown sugar
- 1/4 cup cocoa
- 550ml hot water

Method

1. Pre heat oven to 180 C
 2. Cream together the sugars and margarine until light. Beat in the eggs and then half of the flour and cocoa.
 3. Fold in the remaining flour and cocoa and the soy milk.
 4. Pour into a greased baking dish and set aside.
 5. Mix together the brown sugar, cocoa and hot water till dissolved and pour over the cake (it doesn't look quite right, but trust us, it is 😊)
 6. Bake for approximately 40 minutes.
- The cake will bake and the sauce will be at the bottom, enjoy 😊