



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 3/4 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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