



Chocolate Self-Saucing Puddings with Chocolate Hokey Pokey Sauce

Ingredients

Pudding mixture

- 100g Butter, softened
- 125ml Castor sugar
- 1 Egg
- 30ml [Wild Appetite Chocolate & Hokey Pokey Sauce](#)
- 30ml Plain Flour
- 10ml Baking powder

Sauce

- 60ml Brown sugar
- 15ml Corn flour
- 60ml Cocoa
- 375ml (1 ½ cups) Boiling water
- 125ml [Wild Appetite Chocolate & Hokey Pokey Sauce](#)



Method

Pre-heat oven to 180 °C. Beat together butter, sugar, egg and first measure of [Wild Appetite Chocolate & Hokey Pokey Sauce](#).

Sift flour and baking powder into this mix and stir to combine. Spoon mixture into 8 greased ramekins.

Combine brown sugar, cornflour and cocoa, and sprinkle over puddings. Mix together boiling water and second measure of [Wild Appetite Chocolate & Hokey Pokey Sauce](#) and pour carefully over puddings.

Bake for 15 minutes, until puddings spring back when lightly touched.