

Recipe of the Month – February Chocolate Sponge Pudding

Serves 6

Ingredients

125g	Plain Flour
10g	Baking Powder
75g	Caster Sugar
75g	Margarine
1 x	Beaten Egg
100ml	Whole Milk
75g	Golden Syrup
10g	Cocoa Powder
¼ tsp	Vanilla Essence

Method

1. Line a pudding basin with the golden syrup.
2. Sieve flour, baking powder and cocoa powder in to a mixing bowl.
3. Add the caster sugar and then rub the margarine in to the flour mix until it resembles fine breadcrumbs.
4. Add in the beaten egg, milk and vanilla essence. Mix until it forms a 'dropping' consistency.
5. Pour the mixture in to the pudding basin and cover with a lid or foil tied with string. Place the basin in to a large pan and add hot water up to half-way up the basin.
6. Simmer for approximately 1 hour making sure the water doesn't boil dry.

Serving suggestion – enjoy this pudding warm with some chocolate custard or chilled pouring cream.