



SOFT CENTRE WINTER CHOCOLATE PUDDING

Prep + cook time: 40 minutes **Serves:** 6

Ingredients

155g (5 ounces) dark (semi-sweet) chocolate, chopped coarsely	2 eggs
125g (4 ounces) unsalted butter, chopped	2 egg yolks
3 teaspoons instant coffee granules	1/3 cup (75g) caster (superfine) sugar
	1/4 cup (35g) plain (all-purpose) flour
	2 teaspoons cocoa powder

1. Preheat oven to 200°C/400°F. Grease a 6-hole (1/4-cup/180ml) Texas muffin pan well with softened butter.
2. Stir chocolate, butter and coffee in a small saucepan, over low heat, until smooth. Cool 10 minutes. Transfer mixture to a large bowl.
3. Beat eggs, egg yolks and sugar in a small bowl with an electric mixer until thick and creamy. Fold egg mixture and sifted flour into barely warm chocolate mixture.
4. Spoon mixture into pan holes; bake 12 minutes.
5. Gently turn puddings onto serving plates, top-side down. Dust with sifted cocoa powder. Serve immediately. (Warning: The melted chocolate centre will be hot, so take care when biting into the puddings.)

Tips

These puddings need to be served straight from the oven. If they sit for a few minutes, the gooey centre will firm up and won't ooze out when cut open. Uncooked puddings are suitable to freeze.