

Chocolate Pudding

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Chocolate Pudding recipe

Ingredients & Quantities

- 230g of Self Raising Flour
- 90g of Margarine
- 90g of Sugar
- 20g of Cocoa
- 1.5tsp of Golden Raising Powder
- 1/2tsp of Vanilla Essence
- 20g of Dried Milk
- 240ml of Water

Method

1. Rub the fat in to the flour and add all the dry ingredients.
2. Mix with waterto a very slack mixture and steam for around 2 hours - this will vary on your baking tray/tins, but roughly, if no lid is used 1.5 hours, if a lid is used, 2 hours. Might need experimentation!

Notes: Golden Raising Powder is used in the proportion of 20g to 450g of Flour.