

Super Saucy Chocolate Pudding with a Kick

Ingredients:

For the Pudding:

1 cup self-raising flour
2 tbsp cocoa powder
½ cup brown sugar
½ cup milk
1 egg, large
1/3 cup butter, melted

For the sauce:

2 tbsp cocoa powder, sifted
¾ cup brown sugar
¾ cup boiling water
½ cup SKYY Infusions, Vanilla Bean Vodka

To serve:

Vanilla Ice Cream
Fresh strawberries

*Serves: 4-6

Recipe:

For the Pudding:

1. Preheat the oven to 180°C.
2. Grease a 1.5 L capacity ovenproof baking dish.
3. Sift together the flour and cocoa powder, stir in the sugar.
4. Combine the milk with the egg and melted butter and mix.

5. Slowly whisk the wet ingredients into the dry ingredients until well combined.

6. Spoon the batter into the prepared baking dish and smoothen out the top.

For the sauce:

1. Combine the cocoa powder with the sugar and sprinkle over the pudding.

2. Carefully pour the boiling water over the back of a metal spoon to cover the pudding then do the same with the SKYY Infusions, Vanilla Bean Vodka. Do not mix!

3. Bake 35-40 minutes or until the centre of the pudding bounces back when pressed gently.

4. Serve with scoops of your favourite ice-cream and some fresh berries and ENJOY!!