



# WARM CHOCOLATE FONDANT PUDDING

## INGREDIENTS

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6oz Country Range Plain Flour  
8oz caster sugar  
4oz Country Range Cocoa Powder (divided in half)  
1 1/2 tsp Country Range Baking Powder  
pinch of salt  
4 fl oz milk  
3tbsp Country Range Vegetable Oil  
8oz soft dark brown sugar  
2oz Country Range Cooking Chocolate Drops  
1 tsp vanilla extract  
10 fl oz hot water

## METHOD

1. Pre-heat the oven to 180°C/350°F.
2. Mix the flour, caster sugar, half of the cocoa, baking powder and the salt, either by hand (if you like to get messy) or in a food mixer.
3. Add the milk and vegetable oil until a smooth paste is formed. Spread the paste into your desired baking dish, about 8" dish (I would recommend), so it covers the bottom of your dish.
4. Sprinkle the soft dark brown sugar, chocolate drops, remaining cocoa over the paste.
5. Mix the vanilla extract with the hot water and pour over the top of your paste. Do not mix in as the liquid on the top will become the rich chocolate fondant sauce at the bottom.
6. Bake in the oven for 30-35 minutes. Take out and rest for about 5 minutes.

7. This is great as a sharing dessert in the middle of your table with family and friends or serve individually.
8. Tip, serve with cold clotted cream and fresh raspberries. That mouthful of warm rich chocolate pudding with cold clotted cream and fresh raspberries is delicious.