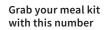


Classic Chocolate Self-Saucing Pudding

with Caramel Sauce & Cream









Chocolate Brown Mix

Cream



Caramel Sauce



Prep in: 10 mins Ready in: 40 mins Pantry items
Butter, Eggs, Milk

Before you start

Wash your hands and any fresh food

You will need Medium baking dish

Inaredients

	4 People
butter*	80g
chocolate brownie mix	1 packet
eggs*	2
milk*	100ml
boiling water*	1¼ cups
cream	½ packet (125ml)
caramel sauce	1 packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3461kJ (827Cal)	1413kJ (338Cal)
Protein (g)	11.3g	4.6g
Fat, total (g)	38.9g	15.9g
- saturated (g)	23.4g	9.6g
Carbohydrate (g)	107.4g	43.8g
- sugars (g)	85.2g	34.8g
Sodium (mg)	379mg	155mg

The quantities provided above are averages only. *Nutritional information is based on 4 servings.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Preheat oven to 180°C/160°C fan-forced.
- Melt butter in the microwave or in a saucepan. Reserve 2 tbs of chocolate brownie mix and set aside.



Combine the ingredients

- · Boil the kettle.
- · Crack the eggs into a large mixing bowl.
- Add remaining chocolate brownie mix, the milk, melted butter and a pinch of salt. Stir until well combined.



Bake the pudding

- Pour chocolate pudding mixture into a medium baking dish. Evenly sprinkle over reserved **chocolate brownie mix**, then gently pour 11/4 cups **boiling water** over the back of a large metal spoon to cover pudding.
- Bake until pudding is just set and the centre has a wobble, **35-38 minutes**.
- Remove from oven and rest the pudding for 5 minutes.

TIP: Pouring the water over the back of a spoon is a gentle way of adding the water without damaging the pudding.



Serve up

- Divide chocolate self-saucing pudding between plates.
- Serve with cream (see ingredients) and caramel sauce. Enjoy!



We're here to help!