



# Classic Chocolate Self-Saucing Pudding

with Caramel Sauce & Cream

Grab your meal kit  
with this number

2



Chocolate Brownie  
Mix



Cream



Caramel Sauce

Prep in: 10 mins  
Ready in: 40 mins

Finish your fine-dining feast with the very best kind of chocolate pudding—a self-saucing one! Cakey on top and with a rich chocolate sauce underneath, it's an indulgent dessert that is sure to please.

### Pantry items

Butter, Eggs, Milk

## Before you start

Wash your hands and any fresh food

## You will need

Medium baking dish

## Ingredients

	4 People
<b>butter*</b>	80g
chocolate brownie mix	1 packet
<b>eggs*</b>	2
<b>milk*</b>	100ml
<b>boiling water*</b>	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](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## 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.

3



## Bake the pudding

- Pour **chocolate pudding mixture** into a medium baking dish. Evenly sprinkle over reserved **chocolate brownie mix**, then gently pour 1¼ 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.

2



## 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.

4



## Serve up

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

## We're here to help!

Scan here if you have any questions or concerns



## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)