



# 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<br>(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://www.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.

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## 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



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