

# MEXICAN HOT CHOCOLATE PUDDING CAKE

## INGREDIENTS

125g self-raising flour

100g sugar

32g cocoa powder

2 tsp baking powder

$\frac{1}{4}$  tsp salt

64ml milk

2 tbsp melted butter

$\frac{1}{2}$  tsp vanilla extract

## TOPPING

64g light brown sugar

32g sugar

32g cocoa powder

1 tsp ground cinnamon

$\frac{1}{4}$  tsp chipotle powder (if you don't have this use chilli powder) OPTIONAL

128ml very hot coffee or 1 tbsp cocoa mixed with the hot water

96 ml milk



## METHOD

### WASH YOUR HANDS

1. Preheat oven to 180°C/GM 4. Lightly grease an 8x8 baking dish.
2. To make the cake layer: sift together the flour, sugar, cocoa powder, baking powder and salt into a large bowl. Pour in the milk, melted butter and vanilla extract, stir until combined.
3. Scrape the batter into the prepared baking pan and spread it out into a more or less even layer.
4. Prepare the topping by whisking together the brown sugar, white sugar, cocoa powder, cinnamon and chipotle/chilli powder (if using). Sprinkle evenly onto the batter. Slowly pour in the hot coffee/cocoa and milk covering the batter and topping. (Your cake will look like a watery mess at this point. That's totally normal. Keep calm and carry on.)
5. Bake in a preheated oven for 35 - 40 minutes or until the mixture has separated into a dry cake-like layer on top and a soft pudding-like layer on the bottom. Let stand for about 15 minutes, then spoon into individual dishes.

You can top with some whipped cream or single cream or if you're feeling naughty, some clotted cream (Yes Miss Olver, that one's for you).

ENJOY!

