

Chocolate and Pear Self Saucing Pudding



Ingredients:

4 pears, peeled, cored, halved, thinly sliced

1 ½ cups caster sugar

3 cups self-raising flour

2/3 cup cocoa powder

2 cups milk

150g butter, melted

200g dark chocolate, chopped

1 1/3 cups firmly packed brown sugar

4 cups boiling water

Method:

Preheat oven to 160°C fan-forced.

If pears are not fully ripe place slices in a microwave-safe bowl. Cover. Microwave on high for 2 minutes or until just tender.

Combine sugar, flour and 1/3 cup cocoa in a bowl. Stir in milk and butter. Then gently fold in chopped chocolate and pear.

Spoon mixture into 2 8 cup-capacity ovenproof dishes. Sift remaining cocoa over mixture. Sprinkle with brown sugar. Place on a baking tray. Pour boiling water, over the back of a large metal spoon, over mixture

Bake for 30 to 35 minutes or until top has set.
