



Chocolate pudding cake

10'
Hands on

30 minutes'
Hands off

40'
Cook Time

8-10
Portion(s)

1
Difficulty



Ingredients

- 550 g buttermilk
- 160 g chocolate couverture
- 40 g butter, chilled
- 20 g brandy
- 1 tablespoon(s) [vanilla extract](#)
- 400 g brown sugar
- orange zest, of 1 orange
- 300 g all-purpose flour
- 1/2 teaspoon(s) baking soda
- 2 teaspoon(s) baking powder
- 1/2 teaspoon(s) salt
- 60 g cocoa powder
- 600 g water, boiling

To serve

- [vanilla ice cream](#)
- icing sugar

Method

- Preheat oven to 180* C (350* F) Fan.
- In a bowl, add the buttermilk, chocolate couverture (finely chopped), butter, cognac, vanilla extract, 180 g of sugar and orange zest.
- Cover with plastic wrap and microwave for 4-5 minutes at 800 Watts.
- In another bowl, add the flour, baking soda, baking powder and salt. Mix with a spoon.
- Add the dry mixture to the wet mixture and stir with a spatula until all of the ingredients are completely combined.
- Grease a [25x35 cm baking pan](#) with butter and dust with flour and add the mixture.
- In a bowl, add 220 g of sugar and the cocoa powder.
- Mix with a spoon and sprinkle all over the surface of the mixture in the pan.
- Add the boiling water so that it covers the whole surface of the mixture.
- Bake for 30-35 minutes.
- When ready, remove from oven and allow to cool for 30 minutes.
- Serve with [vanilla ice cream](#) and icing sugar.

Διατροφικός πίνακας

Nutrition information per portion

432 Calories (kcal)	12.0 Total Fat (g)	7.2 Saturated Fat (g)	71.0 Total Carbs (g)
22%	17%	36%	27%
46.0 Sugars (g)	7.5 Protein (g)	4.2 Fibre (g)	0.37 Sodium (g)
51%	15%	17%	6%