

HOT CROSS CHOC POTS

MAKES 5 X 150ML CAPACITY RAMEKINS

INGREDIENTS

For the sauce:

2 ½ tbsp cocoa powder
40g brown sugar
250ml hot water

For the pudding:

20g butter, chopped
65g unsweetened black chocolate
80ml milk
2 eggs
70g caster sugar
½ tsp vanilla extract
85g self-raising flour
1 ½ tbsp cocoa powder
¼ tsp salt



METHOD

- 1) Pour all the sauce ingredients in a large bowl, mix well then set aside.
- 2) In a small saucepan over medium-low heat, stir and mix the butter, chocolate and milk until the butter and chocolate have melted smoothly. Remove chocolate mixture from heat to cool slightly.
- 3) Preheat oven to 180°C / 356°F.
- 4) In a large bowl, lightly beat the eggs with the castor sugar until the sugar is melted. Then proceed to mix in the vanilla extract.
- 5) Sift in the flour, cocoa powder, and salt, and then pour in the chocolate mixture which you prepared earlier.
- 6) Divide the batter evenly individual ceramic cups/mini pots. Pop them into the oven for about 20 minutes, or until firm. 8 minutes into the baking time, reduce the oven temperature to 170°C / 335°F.
- 7) Take out the chocolate pots and let them stand to cool.
- 8) Pour store-bought white frosting into a frosting bag with a nozzle, and then make firm white crosses on top of the chocolate pots.

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