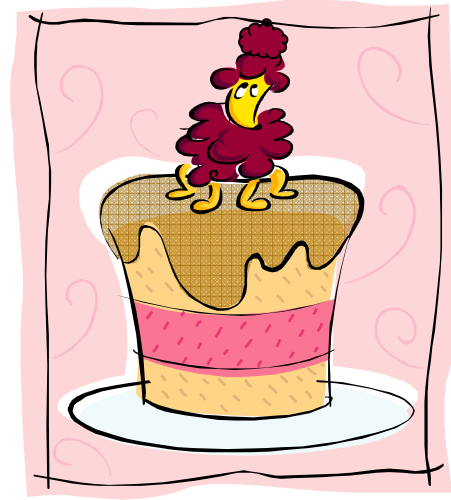


## Dessert

### Chocolate Poodle Cake

For 4 people you will need:

150g self raising flour  
125g golden castor sugar  
40g cocoa powder  
Salt  
1 medium egg  
120ml milk  
50g unsalted butter, melted  
½ teaspoon vanilla extract  
75g muscovado sugar



#### Method:

1. Preheat the oven to 180 C, gas mark 4.
2. Grease 4x275ml ovenproof ramekins.
3. Sift together the flour, caster sugar, half the cocoa powder, and a pinch of salt in a bowl, then make a well in the centre of the mixture.
4. Lightly whisk together the egg, milk, butter and vanilla extract in a jug. Pour into the well in the flour mixture and slowly whisk together to make a smooth very thick batter.
5. Spoon the batter into the ramekins and smooth the surface with the back of a spoon.
6. Mix together the remaining cocoa powder and the muscovado sugar in a small bowl, squashing any hard lumps of sugar with the back of a spoon. Sprinkle over the top of the pudding batter in each of the ramekins.
7. Measure 250ml boiling water into a jug. Place the four ramekins on a baking tray and pour the water in the tray until about three-quarters full. Then bake on a middle shelf of the pre-heated oven for 20-25 minutes, until well-risen and firm to the touch.