



STEAMED CHOCOLATE PUDDING

60g unsalted butter, softened
180ml treacle brown sugar
30ml golden syrup
2 eggs, separated
5ml bicarbonate of soda
125ml boiling water

250ml flour
2.5ml salt
5ml baking powder
30ml cocoa
dark chocolate, grated

Spray or grease a 2.5 litre pudding bowl.

Fill a large pot 1/3 full with water and bring to a boil.

Cream butter, sugar and syrup together until light and fluffy. Add egg yolks one at a time and beat in very well. Dissolve bicarbonate of soda in boiling water.

Sift dry ingredients together and add to creamed mixture alternating with bicarbonate water mixture.

Beat egg whites until stiff and fold into mixture.

Pour half batter into pudding bowl, sprinkle grated chocolate over. Then add remaining batter and smooth top.

Cover with a double layer of wax paper and tie with string so that the bowl can be lowered into the pot and then remove. Put bowl into the boiling water, cover pot with lid, lower heat and boil slowly for 1 hour. DO NOT OPEN.

Serves 6