

Dessert: Gooey Chocolate and Pear Pudding

Serves 4

- 100g butter
- 150g golden caster sugar
- 2 large eggs
- 38g plain flour
- 25g coco powder
- ½ a 410g can pear halves in juice, drained
- 50g plain dark chocolate chunks (70% cocoa solids)
- 10g flaked almonds (optional)



Method

1. Turn oven to 190°C, 170°C fan, Gas 5
2. Grease a shallow ovenproof dish with butter 10cm x 15cm
3. Melt the butter in a large saucepan over a low heat.
4. Remove from heat and stir in the sugar until well combined
5. Whisk the eggs in a bowl and gradually add the eggs to the butter and sugar, beating well with a wooden spoon between additions.
6. Sift the flour and cocoa powder on top then beat with a wooden spoon until thoroughly combined.
7. Pour into the prepared dish then push the pear halves into the chocolate batter making sure well covered.
8. Scatter the chocolate chunks over the top and the flaked almonds. *CAN BE FROZEN AT THIS STAGE.*
9. Bake for 30 mins or until the mixture is crusty on top and lightly cooked inside. Do not allow to overcook as the cake will become spongy rather than gooey in the centre. Serve with cream or ice cream.



Equipment

- Large tinfoil tray for pudding
- Large bowl
- Wooden spoon
- Fork
- Mug
- Sieve