

CHOCOLATE AND DULCE DE LECHE PUDDINGS

Prep + cook time: 50 minutes Serves: 4

Ingredients

1/3 cup (120g) dulce de leche	1 teaspoon vanilla extract
3/4 cup (165g) caster (superfine) sugar	50g (1 1/2 ounces) dark (semi-sweet) chocolate, chopped finely
100g (3 ounces) butter, melted, cooled	1/2 cup (110g) firmly packed brown sugar
2/3 cup (100g) self-raising flour	1 cup (250ml) boiling water
2 tablespoons ground almonds	1 1/2 teaspoons dutch-processed cocoa, extra
1/3 cup (35g) dutch-processed cocoa	4 small scoops vanilla ice-cream
1/3 cup (80ml) milk	
2 eggs	

1. Preheat oven to 200°C/400°F. Grease four 1 1/3-cup (330ml) ovenproof dishes; place on a baking-paper-lined oven tray.
2. Spoon 1 tablespoon of the dulce de leche into the base of each dish.
3. Process caster sugar, butter, sifted flour, ground almonds, 2 tablespoons of the sifted cocoa, milk, eggs and extract until smooth. Transfer mixture to a large bowl; stir in chocolate. Spoon mixture evenly into dishes.
4. Combine brown sugar and remaining cocoa into a small bowl; sprinkle sugar mixture evenly over puddings. Pour the boiling water into a small jug. Holding the back of a spoon over each pudding, carefully pour 1/4 cup boiling water over the surface of each pudding to wet the sugar mixture completely.
5. Bake puddings for 25 minutes or until the top is cake-like and firm to the touch. Dust with extra sifted cocoa. Serve immediately topped with ice-cream, and accompany with extra dulce de leche, if you like.

Tips

Dulce de leche is a caramel spread originating in South America. It is made by simmering sweetened milk until thick and caramelised. It is available in jars from delis. You can substitute Caramel Top 'n' Fill from supermarkets.

