

Chocolate sponge pudding

Ingredients

- 100g caster sugar
- 100g margarine
- 2 eggs
- 100g self-raising flour
- 2 tablespoons cocoa powder
- 80g dark chocolate

Method

1. Heat the oven to 180c or gas 5
2. Weigh out sugar and margarine, cream together until light and fluffy.
3. Beat eggs with fork in a measuring jug, add a little at a time to the mixture.
4. Weigh out flour, add to mixture with cocoa powder and combine thoroughly.
5. Transfer half the mixture to a well-greased pudding basin.
6. Break up the chocolate pieces and pile up into the middle of the mixture
7. Cover chocolate with remainder of mixture. Bake in centre of oven for 30-40 minutes.