Squidgy Pear Chocolate Pudding

At a glance

Easy recipe
Preparation time 20 minutes
Cooking time 35 minutes

Ingredients

200g/7oz butter, plus extra for greasing
300g/11 oz golden caster sugar
4 large eggs
75g/2.5 oz plain flour
50g/2 oz cocoa powder
410g can pear halves in juice, drained
100g/4 oz plain dark chocolate
(70% cocoa solids)
25g/1 oz flaked almonds (optional)
cream or ice cream, to serve

IF FREEZING
Wrap the cooled, unbaked pudding lightly in foil and
freeze for up to one month. Unwrap the pudding and
bake from frozen for 50 mins.

Method

Heat oven to 190C fan/gas 5.

Lightly grease a roughly 20x 30cm shallow ovenproof dish.
Put the butter in a large saucepan and place over a low heat until just, melted.

Remove the butter from the heat and stir in the sugar until well combined.

Whisk the eggs together in a large bowl.

Gradually add the eggs to the butter and sugar, beating well with a wooden spoon in between each addition.

Sift the flour and cocoa powder on top of the egg mixture, then beat hard with a wooden spoon until thoroughly combined.

Pour into the prepared tin or dish and nestle the pears into the chocolate batter.

Put the chocolate on a board and cut into chunky pieces roughly 1.5cm with a large knife.

Scatter the chocolate pieces over the batter and sprinkle with almonds, if you like.

Your pudding can be frozen at this stage.

Bake in the centre of the oven for 30 mins or until the mixture is crusty on the surface and lightly cooked inside.

Do not allow to overcook as the cake will become spongy rather than gooey in the centre.

Serve warn with cream or ice cream,

Aud's tip

This pudding is is suitable for freezing and take it from me, it's just as delicious.

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