

Old Fashioned Chocolate Self-Saucing Pudding with Boysenberries

Ingredients

450g can boysenberries
50 g butter
1 teaspoon vanilla essence
1 cup self-raising flour
2 tablespoons cocoa
½ cup caster sugar
3 tablespoons brown sugar
1½ cups hot liquid (boysenberry juice and water)

Method

Drain the boysenberries and reserve the juice. Preheat the oven to 180degC.

Heat the butter and a ½ cup of boysenberry juice in a saucepan, stirring until the butter melts. Add the vanilla.

Lightly grease a deep, one litre ovenproof dish or soufflé dish and spread the boysenberries on the base.

Sift the flour and cocoa into a bowl and add the caster sugar. Make a well in the centre, add the butter mixture and stir, until smooth. Spoon over the boysenberries.

Sprinkle the sifted brown sugar over the top. Pour the hot boysenberry and water mixture over the top. Bake for 40-45 minutes.

Serves 6