**Choc-Orange Self-Saucing Pudding **

**Ingredients (Per Pair)**

1½ Tbs margarine

¼ cup sugar

½ cup SR flour, sifted

2 Tbs orange juice

1 orange, zested

½ egg

1 Tbs cocoa

½ tsp vanilla

**Sauce**

¼ cup sugar

2 tsp cocoa

½ cup hot water

**Method**

1. Preheat oven to 180$℃$ and grease a medium, deep baking dish.
2. Sift flour and cocoa powder together.
3. Batter: Cream margarine and sugar in a mixing bowl.
4. Add orange zest, vanilla and egg and mix well.
5. Stir in sifted flour and cocoa alternately with the orange juice.
6. Place batter evenly in the greased baking dish.
7. Mix extra sugar and cocoa in a small bowl to remove lumps.
8. Sprinkle the extra sugar and cocoa over the top of batter.
9. Pour the hot water in gently over the back of a wooden spoon.
10. Bake pudding for 15-20 minutes.
11. Serve with ice-cream.

**Learning Intention**

**Today we will learn which 2 ingredients make jaffa and how it can be used in other dishes.**

1. Describe the creaming process.
2. Why is a wooden spoon used when pouring the sauce over the batter?
3. Identify something that you feel went well today. Explain why.