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 **Chocolate Self-Saucing Pudding**

**Ingredients (Per Pair)**

1 Tbs margarine

¼ cup sugar

½ cup SR flour, sifted

1 Tbs milk

1 egg

1 Tbs cocoa

1 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. Batter: Cream margarine and sugar in a mixing bowl.
3. Add vanilla and egg and mix well.
4. Stir in sifted flour and cocoa alternately with the milk.
5. Place batter evenly in the greased baking dish.
6. Mix extra sugar and cocoa in a small bowl to remove lumps.
7. Sprinkle the extra sugar and cocoa over the top of batter.
8. Pour the hot water in gently over the back of a wooden spoon.
9. Bake pudding for 15-20 minutes.
10. Serve with ice-cream.

**Learning Intention**

**Today we will learn how to use cocoa to make a delicious quick dessert**

1. What are the wet ingredients in this recipe?
2. Identify 4 other dishes that have cocoa in them.
3. Thinking about your time management, write a short paragraph about what went well and what you and your partner could improve on.