

The Pampered Chef®
Double Chocolate Pudding
Recipe

2 packets (240 g each) waffles
3 eggs
425 ml single cream
50 g caster sugar
125 ml soured cream
1/2 teaspoon ground cinnamon
1 teaspoon vanilla extract
175 g plain chocolate chips
55 g white chocolate, grated
3 tablespoons hazelnuts, coarsely chopped

- 1 Preheat oven to 200°C/fan 180°C/Gas 6. Slice waffles into 2.5-cm pieces using **Pizza Cutter**; set aside. In **Classic Batter Bowl**, whisk together eggs, single cream, sugar, soured cream, cinnamon and vanilla extract using **Stainless Whisk**; add half of the waffle pieces to egg mixture.
- 2 Using **Small Mix 'N Scraper®**, stir waffle pieces to absorb egg mixture. Spoon waffle pieces into **Deep Dish Baker**. Place remaining waffle pieces and chocolate chips in batter bowl; stir to coat. Spoon mixture into baker. Pour any remaining egg mixture into baker.
- 3 Grate white chocolate over mixture using **Deluxe Cheese Grater**. Coarsely chop hazelnuts on **Cutting Board** using **Food Chopper**; sprinkle over top of white chocolate. Bake 25-30 minutes or until set in centre. Serve warm.

Yield: Serves 6

Per serving: Energy 1949kJ/466kcal; Protein 9g; Carbohydrate 46g; Fat 28.6g; Saturated Fat 12.9g; Fibre 1.6g; Salt 0.7g

Cook's Tip: Use **Adjustable Measuring Spoons** to accurately measure cinnamon and vanilla extract.

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