

Gloriously Naughty Chocolate Fudge Dessert

Chocolate Fudge Sauce

12tbsp golden syrup

8oz light brown sugar

2oz butter

6 tbsp cocoa powder

8tbsp of double cream

Sponge Pudding

4oz butter

6oz self raising flour

3 tbsp cocoa powder

4oz soft light brown sugar

2 eggs

4 tbsp milk

Sauce

Measure golden syrup & double cream in Measure All Cup.

Measure cocoa powder with Measuring Spoons. Place all fudge sauce ingredients into

classic batter bowl. Microwave for about 1 ½ minutes on High. Mix well. Put half into a Simple Additions Small Square Bowl.

Sponge Pudding

Melt the butter in the large micro cooker on Medium

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Add all the other ingredients and mix using the Small Mix 'n Scraper.

Use the Large Scoop to put mixture over fudge sauce to create a cover and cook for 6 mins

on High.

N.B. carefully put one scoop at a time around the edge creating another circle which will hold down the sauce and then just put the remaining in the middle to cover the sauce.

When it is cooked turn it upside down onto Dots Medium Round Bowl. Serve with the extra sauce (reheated if necessary) and double cream or vanilla icecream. Mmmmm.

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