



Peanut Caramel Puddings with Chocolate Sauce

6 Portions



Easy

up to 40 Min.



Ingredients:

For the Sponge:

- 90 ml Maple Syrup (6 tbsp)
- 150 g Plain Flour (5 oz)
- 1 Dr. Oetker Baking Powder Sachet x 1 sachet (1 tsp)
- 75 g Light Brown Sugar (3 oz)
- 5 ml Dr. Oetker Caramel Flavour (1 tsp)
- 150 g Crunchy Peanut Butter (5 oz)
- 30 ml Whole Milk (2 tbsp)
- 140 g Dr. Oetker Easy Fill Cake Centres Salted Caramel (1 pouch)
- 3 Large Eggs

For the sauce:

- 150 g Dr. Oetker 72% Extra Dark Chocolate (1 bar)
- 300 ml Double Cream (1/2 pt)

- 1 Preheat the oven to 180°C (160°C fan oven, 350°F, gas mark 4). Lightly brush the insides of 6 x 150ml (1/4 pt) metal pudding tins with margarine. Put a circle of baking parchment into the bottom of each. Spoon 15ml (1 tbsp) maple syrup into the bottom of each.
- 2 Mix the flour, Baking Powder and sugar in a bowl. Make a well in the centre and spoon in the Caramel Flavour, peanut butter, eggs and milk. Carefully mix together until well combined to make a thick cake batter.
- 3 Divide the mixture between the prepared tins, smooth the tops and stand the tins on a baking tray. Bake in the oven for about 20 minutes until risen, lightly golden and a skewer inserted into the centre comes out clean.
- 4 As soon as the puddings are cool enough to handle, generously inject each one with Easy Fill Cake Centres in Salted Caramel, making sure the nozzle goes right to the centre of each pudding. Leave to stand for 5 minutes.



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- 5 Meanwhile, break up the Extra Dark Chocolate and place in a saucepan. Pour over the cream and heat very gently until melted. Mix well to make a creamy pouring sauce.
- 6 To serve, loosen the puddings from the tins by running a knife round the edge and turn the hot puddings out on to warmed serving plates. Serve immediately with the hot chocolate sauce.

Tip from the Test Kitchen

- For a really chocolatey treat, try Dr. Oetker Easy Fill Cake Centres in Rich Chocolate

