

Gluten-free chocolate pudding

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Gluten-free chocolate pudding

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Looking for gluten-free cake recipes? Try this delicious chocolate pudding recipe. It's a family favourite!

Ingredients (serves 6)

- 200g dark cooking chocolate
- 2 whole eggs
- 120g castor sugar
- 1 tbsp baking powder
- 80g sifted gluten-free flour or plain flour

Method

Boil water in saucepan and place bowl over top. Break up cooking chocolate into small pieces and place into bowl.

Allow heat from saucepan to melt down chocolate. Let chocolate cool for a couple of minutes.

Beat two eggs in bowl on low power and slowly add sugar. Slowly add melted chocolate while still beating on low power.

Add sifted flour and baking powder and combine well. Place mixture into small ramekin moulds and bake in preheated oven at 180 degrees for approximately 10 to 12 minutes.

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