**Chocolate self-saucing pudding**

There is no better way to warm up on a cold winter's night than a warm sticky chocolate pudding.



**Ingredients**

* 1 cup self-raising flour
* 2 tablespoons cocoa powder
* 1/2 cup brown sugar
* 80g butter, melted, cooled
* 1/2 cup milk
* 1 egg, lightly beaten
* thick cream and berries, to serve

**Sauce**

* 3/4 cup brown sugar
* 2 tablespoons cocoa powder, sifted
* 1 1/4 cups boiling water

**Method**

**Step 1** Preheat oven to 180°C. Grease an 8-cup capacity ovenproof baking dish. Sift flour and cocoa into a large bowl. Stir in sugar.

**Step 2** Combine butter, milk and egg in a jug. Slowly add to flour mixture, whisking until well combined and smooth. Spoon into baking dish. Smooth top.

**Step 3** Make sauce: Sprinkle combined sugar and cocoa over pudding.

**Step 4** Slowly pour boiling water over the back of a large metal spoon to cover pudding. Place dish onto a baking tray. Bake for 35 to 40 minutes or until pudding bounces back when pressed gently in centre. Serve hot with cream and berries.

(Taste.com, 2014)

# **Apple crumble**



**Ingredients**

* 150g (1 cup) plain flour
* 100g (1/2 cup, firmly packed) brown sugar
* 100g chilled butter, chopped
* 50g (1/2 cup) rolled oats
* 60g (1/2 cup) chopped walnuts
* 1 x 800g can baker's apple
* Vanilla ice-cream, to serve

**Method**

**Step 1**

Preheat oven to 180°C. Combine the flour, sugar, butter and oats in a bowl.

**Step 2**

Use your fingertips to rub the butter into the flour mixture until the mixture resembles fine breadcrumbs. Stir in the walnuts.

**Step 3**

Spoon the apple into a 1.5L (6-cup) capacity ovenproof dish. Scatter the walnut mixture evenly over the apples. Bake in oven for 20-25 minutes or until golden. Spoon the apple crumble into serving bowls. Serve with ice-cream.

(Taste.com, 2014)

# **10-minute honey cheesecake**

Don't spend hours on preparing an elaborate dessert when you can make this 10 minute mini cheesecake instead.

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**Ingredients**

* 2 butternut snap biscuits
* 250g block cream cheese, softened
* 1/4 cup honey
* 12 shortcrust pastry tartlets (see note)
* 300ml tub thickened cream, whippedAdd all to list Add to my Shopping List

**Method**

**Step 1** Place biscuits in a small food processor. Pulse until fine crumbs form.

**Step 2** Using an electric mixer, beat cream cheese and honey until smooth.

**Step 3** Spoon cheese mixture between pastry cases. Spoon cream into a piping bag fitted with a 1cm fluted nozzle. Pipe cream over cream cheese mixture. Sprinkle with the biscuit crumbs. Serve immediately.

(Taste.com, 2014)