

## Baked Chocolate Pudding

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- 2 sticks Food Club unsalted butter, plus extra for buttering the dish
- 4 extra large eggs, at room temperature
- 2 cups Food Club granulated sugar
- 3/4 cup good quality cocoa powder
- 1/2 cup Food Club all-purpose flour
- 1 tablespoon vanilla extract
- freshly whipped cream or vanilla ice cream, for serving

Preheat the oven to 325°F. Lightly butter a 2-quart baking dish. Set aside. Melt 2 sticks of butter and set aside to cool. In the bowl of an electric mixer with a paddle, beat the eggs and sugar on medium-high for 5-10 minutes until very thick and pale yellow. Sift the cocoa powder and flour together. Set aside. Lower the mixer speed and add the vanilla, cocoa, and flour. Mix until just combined. Do not overmix. Scrape down the sides of the bowl. With mixer on low speed, slowly add the cooled butter and mix until just combined. Pour the batter into the prepared baking dishes. Pudding is baked in a water bath. Use a pan twice the size of the pan with the batter. Place batter pan into larger pan and fill the larger pan halfway up the side with very hot tap water. Pudding bakes for exactly 1 hour and will NOT look fully cooked. Let cool completely. Serve with freshly whipped cream or vanilla ice cream.