

# KARIBA PUDDING

FEEDS: 4–6   PREP: 20 minutes   COOK: 25 minutes

This old-school, self-saucing chocolate pudding was my favourite dessert growing up. My mother got the recipe from a lady from Zimbabwe who called it Kariba Pudding. I have no idea why, but I assume it's got to do with the sauce flowing like the waters of the mighty dam. I'll never truly know, but what I do know is that it's still just as tasty now as it was back then.

## THE CAKE

300 g cake wheat flour  
160 g brown sugar  
100 g dark chocolate (70%), chopped  
60 g cocoa powder  
4 tsp baking powder  
½ tsp salt  
1 C milk  
100 g butter, melted  
2 eggs  
2 tsp vanilla extract

## THE SAUCE

80 g brown sugar  
30 g cocoa powder mixed with  
1 C boiling water

## TO SERVE

Good-quality vanilla ice cream

Preheat the oven to 180 °C and grease a 23 × 23-cm baking dish or brownie tin (often referred to as a 9 × 9 inch).

Add the flour, brown sugar, chocolate, cocoa powder, baking powder and salt to a bowl, and mix to combine.

Add the milk, butter, eggs and vanilla to another bowl and whisk well to combine. Make a well in the flour mixture, then pour in the wet ingredients. Fold with a spatula to combine. Spoon the batter into the prepared baking dish.

Add the ingredients for the sauce to a small saucepan and whisk well to combine. Place it over medium-high heat and bring to a boil. Pour the boiling sauce carefully over the batter, then place the pudding in the oven. Bake for 25–30 minutes, until the cake has puffed up and the top has a bit of a crust. Let the cake rest for 5 minutes so you don't burn your face off, then serve with vanilla ice cream.

