



Butlers Chocolate Pear Pudding

A rich chocolate sponge that's gooey and warm in the middle, with the occasional melted Butlers 70% dark chocolate chunk. Soft sweet pears and lovely crunchy toasted almond flakes on top. And to finish off, serve with a cold scoop of vanilla ice-cream and a thick chocolate sauce. This is a perfect comfort pudding, especially good when served on a cold day.

Ingredients - For the pudding

225g unsalted butter
 300g caster sugar
 4 eggs, lightly beaten
 1 teaspoon vanilla extract
 75g plain flour
 50g cocoa powder
 ½ teaspoon salt
 100g Butlers 70% Dark Chocolate Bar, roughly chopped in large chunks
 2 x (410g) tins canned pear halves in juice, drained
 50g flaked almonds

Ingredients - For the sauce

125ml double cream
 4 Butlers Hot Chocolate Drink portions
 Optional, vanilla ice-cream, to serve

- Pre-heat oven to 190°C/170°C fan/gas 5.
- Grease an oven-proof dish, approx. 20cm x 30cm, with 25g of the butter. Set aside.
- Place the remaining butter in a large saucepan and melt over low heat.
- Remove from heat then add the sugar and stir until thoroughly combined.
- Leave to cool slightly, about 10 minutes and then slowly pour in the beaten eggs while mixing with a whisk to combine.
- Stir in vanilla extract.
- Sift flour, cocoa and salt over the butter mixture, then whisk in until thoroughly combined.
- Fold in the chocolate chunks.
- Pour batter into the prepared dish then arrange pear halves on top, pushing them into the batter.
- Sprinkle with flaked almonds then bake in pre-heated oven for about 28-30 minutes, until pudding has a crust over the surface, but is still soft and sticky inside. While pudding is baking, prepare the chocolate sauce.
- Pour cream into a small saucepan and add the Butlers Hot Chocolate Drink portions.
- Heat over medium heat until chocolate has melted into the cream, stirring gently to make sure the bottom doesn't burn and to help mix the sauce.
- Once ready, pour sauce into a small serving jug. If you prefer a thicker sauce, you can refrigerate it to help thicken faster - it will thicken the longer it cools.
- Once pudding has baked, remove from the oven and leave to stand for about 5 minutes. Serve the pudding while still hot with a scoop of vanilla ice-cream and generous drizzle of chocolate sauce.