

## Chocolate Coffee Pudding

10 portions

### Ingredients

Johnny Bags Sponge Pudding	0.416gr
Sunflower Oil	0.050ml
Water	0.208ml
Cacao Powder	0.020gr
Johnny Bags Ground Coffee	0.030gr

### Syrup

Margarine	0.080gr
White Sugar	0.100gr
Water	0.250ml
Johnny Bags Ground Coffee	0.030gr
Johnny Bags Whey Dairy Blend	0.009gr

### Method

1. Mix the coffee powder with the boiled water. Add this to the sponge mix, cacao powder and oil and mix well.
2. Pour the mixture in a well greased dessert baking tray and bake for 20 – 25 minutes at 180 degrees. Remove from oven.
3. Melt the margarine in a sauce pan and add the sugar.  
Mix the whey dairy blend to the boiled water and add the coffee powder. Add this mixture to the sauce pan and bring to the boil.  
Turn down heat and let simmer for 5 – 10 minutes.  
Once pudding comes out of the oven, pour the hot syrup over and let soak in.

