**Wonderbag Chocolate Steamed Pudding**

Prep Time: 20 minutes

Stove Top Time: 30 minutes
Wonderbag Time: 3 hours

Yields: 4-6 portions

**Ingredients**

 Salted Butter, for greasing

¾ cup Good Quality Dark Chocolate

45ml Cream, slightly heated

1x 55gr Nougat (home – made is best)

175gr Self – Raising Flour

15ml Cocoa Powder

Pinch fine Salt

100gr Castor Sugar

100gr Suet, minced

3 Whole Eggs, beaten

120ml Full Cream Milk

**Method:**

Grease 15cm secured – lid steamed pudding dish.

Melt the chocolate over a double boiler, add the heated cream and stir. Spoon the chocolate onto the base of the pudding dish.

Break the nougat roughly into chunks and place this on top of the melted chocolate.

Mix the flour, cocoa, salt and sugar together in a mixing bowl. Add the suet and rub lightly with your fingertips to incorporate into the flour.

Gradually add the eggs and milk to make a thick batter.

Spoon the mixture into the prepared dish. Cover the dish with foil, ensuring that it is covered tightly and then secure the lid.

Place a saucer into the base of a very large heavy – based pot and place the pudding dish on top. Pour in boiling water to come about half way up the sides of the pudding dish. Cover with a lid. Bring this to the boil and allow to simmer for 30 minutes.

Place the pudding dish into the Wonderbag and seal for 3 hours. Unwrap and invert onto a serving plate.

Best served immediately with a thick dollop of freshly whipped cream.

Recipe Credit: Jackie Cameron