

# Sticky Black Forest Pudding

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***Goosey and rich, chocolatey with a hint of tart fruitiness in every single bite.***

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## Ingredients

### Sponge

- 300g self rising flour
- 60g dark fine cocoa powder
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 100g light brown sugar
- 120g dark brown sugar
- 360ml dairy free milk, room temp
- 1 tsp apple cider vinegar
- 130g dairy free yoghurt
- 100g oil (vegetable or light olive oil)
- 150g black forest fruits, fresh or frozen

### Chocolate Toffee

- 100g light brown sugar
- 100g dairy free butter
- 120g dairy free cream
- 150g dark chocolate, chopped

## Instructions

1. Line and lightly grease a 9 inch baking dish.
2. Preheat oven to 170 degrees C (Fan oven)
3. Mix milk and vinegar juice then pour into a large mixing bowl and add in the remaining wet ingredients.
4. Using a sieve, sift in the dry ingredients.
5. Gently mix until JUST combined.
6. Fold through the fruit.
7. Pour the batter into the tin and bake for 30-35 mins, or until golden and a toothpick inserted into the centre comes out clean and the sponge springs back when touched in the middle. (All ovens are different so if after 30 minutes your cake is still not cooked, carry on baking and check every 5 minutes until cooked. If your cake is browning too much on top lightly cover it with tin foil)
8. Whilst the sponge is baking make the toffee.
9. In a saucepan over medium heat add the sugar and butter. Heat until dissolved continuously stirring whilst bubbling. Pour in the cream and mix together. Leave to simmer for 5 minutes. Remove from the heat and drop in the chocolate. Mix until smooth and then set aside and leave to cool and thicken.
10. Once the sponge is baked leave to cool for 15 minutes and then poke holes all over the cake ensuring you reach all the way down to

the bottom of the pan.

11. Pour 3/4 of the toffee sauce over the pudding. Leave to set for 15 minutes before slicing and serving.

## Notes

All ingredients at room temp unless otherwise stated.

