

# Spiced Orange Mocha Molten Puddings

---



**Yield:** 2      **Author:** recipebyrosie

*A soft spiced chocolate orange sponge filled with an oozing mocha ganache centre.*

---

## Ingredients

### sponge

- 150g self rising flour
- 30g dark cocoa powder
- 1/2 tsp baking powder
- 1/4 tsp bicarbonate soda
- 100g light brown sugar
- 180ml dairy free milk + 1/2 tsp vinegar, room temp
- 50g dairy free yoghurt, room temp
- 50g light olive oil or vegetable oil
- 2 tsp instant coffee dissolved in 4 tbsp hot dairy free milk
- Zest and juice from one large orange
- 2 tsp cinnamon

### Chocolate Ganache

- 60g dark chocolate
- 40g dairy free double cream
- 1 tsp instant coffee

## Instructions

1. Start by making the chocolate ganache by heating the cream to boiling. Mix in the coffee and then break the chocolate into small chunks and place in a jug. Pour the coffee cream over the top and leave for 5 minutes so the chocolate melts. Mix into a smooth ganache and pop into the fridge for at least an hour, until it has set.
2. Scoop the solid ganache into two balls and place on a baking tray. Pop into the freezer whilst you make the sponge.
3. Preheat the oven to 170 C Fan.
4. Lightly grease two ramekins and dust with cocoa powder (approx 10D x 10W x 5H cm)
5. Mix milk and orange juice together - set aside to thicken.
6. Rub the orange zest into the sugar and then in a large bowl combine the wet ingredients.
7. Using a sieve, sift in the dry ingredients.
8. Gently mix until just combined. Pour the hot coffee over the top and leave for 1 minute before gently folding in.
9. Fill the ramekins until half full with the mixture and then top with the frozen chocolate ganache.
10. Cover with the batter until the ramekin is 3/4 full.
11. Place the ramekins on a baking tray and then put in the oven to bake for 14-18 minutes. The cakes should be well risen but will still

look a little jiggly/undercooked. They should look fully cooked around the edges.

12. Allow to cool for about 5 minutes then use a butter knife to gently loosen the cake from the sides of the ramekins. Carefully flip them over to a plate and serve warm with a dusting of cocoa powder and orange zest.

