

Self Saucing Red Velvet Puddings



Yield: 2 **Author:** recipebyrosie

The sponge is buttery and moist with the perfect balance of vanilla and chocolate flavour. Then in the centre you get the oozing chocolate ganache which really makes this dessert feel extra special and indulgent.

Ingredients

sponge

- 230g self rising flour
- 20g dark cocoa powder
- 1/2 tsp - 1 tsp red food colouring (I recommend using a maximum concentrated food colouring paste)
- 1/2 tsp baking powder
- 1/4 tsp bicarbonate soda
- 50g light brown sugar
- 100g caster sugar
- 200ml dairy free milk, room temp
- 1 tsp apple cider vinegar
- 80g dairy free yoghurt, room temp
- 50g light olive oil or vegetable oil

Ganache

- 100g dairy free double cream
- 100g dark chocolate

Instructions

1. Preheat the oven to 170 C Fan.
2. Grease two ramekins (approx 10D x 10W x 5H cm)
3. Start by making the ganache. In a jug heat the cream until boiling. Drop the chocolate into the cream and leave it to sit for 10 minutes. Gently mix into a smooth ganache and then pop into the freezer to set.
4. Next make the sponge. In a bowl mix together milk and vinegar - leave to thicken for around 10 minutes (soya milk works best here due to the protein content)
5. Mix in the remaining wet ingredients.
6. Gently mix in the dry ingredients and mix until just combined.
7. Dust the ramekins with cocoa powder and then fill the ramekins until half full with the mixture and then top with the a tbsp of hard ganache straight from the freezer.
8. Cover with the batter until the ramekin is 3/4 full.
9. 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.

10. 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 a scoop of your favourite ice cream.

