

CHOCOLATE STODGE

8 oz Porridge Oats
3 oz Plain Flour
1 lvl tsp Baking Powder
6 oz Butter (I use anchor butter)
6 oz Brown Sugar (I use muscovado)

Melt Butter in a pan first then stir in Brown Sugar until melted.

Mix all ingredients together and cook for 10 mins.

180°C / Gas 3 ½

5 oz Butter (I use anchor butter)
3 oz Cocoa
14 oz Caster Sugar
6 oz Plain Flour
1 tsp Baking Powder
1 tsp Salt
4 Eggs (beaten)
1tsp Vanilla Essence (optional - I don't use it)

Melt butter first then stir in cocoa.

Mix all ingredients together, put on top of cooked base and cook for 20 mins very, very gooey / 30 mins cooked like a cake. Just play about with length of cooking time until you find the right gooeyness!