



Chocolate Pudding Cake

with Chili & Orange



20-30min



2 Servings

Chocolate pudding cake is a tender bake with a creamy pudding-like center—and if you're cocoa for chocolate, this dessert is for you! We amplify the chocolate with smoky chipotle chili powder, orange zest, and espresso. The combination brings out the deep chocolaty flavor and adds a subtle heat. A sweet and tangy whipped mascarpone-sour cream topping balances the richness for the perfect dessert. (2p serves 4; 4p serves 8.)

What we send

- 2 oz dark brown sugar
- 1½ oz unsweetened cocoa powder
- 5 oz granulated sugar
- 3 oz chocolate chips ^{6,7}
- 1 orange
- 5 oz self-rising flour ¹
- ¼ oz chipotle chili powder
- ¼ oz espresso powder
- 2 (1 oz) sour cream ⁷
- 4 oz mascarpone ⁷

What you need

- 4 Tbsp unsalted butter (plus more for greasing) ⁷
- 1 large egg yolk ³
- kosher salt
- ½ c milk ⁷
- 2 tsp vanilla

Tools

- medium (8x8-inch) baking dish
- microwave
- microplane or grater
- small saucepan

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 26g, Carbs 99g,
Protein 9g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Lightly **butter** a medium baking dish. In a small bowl, combine **brown sugar, ¼ cup cocoa powder, and 1 tablespoon sugar**; reserve for step 3. Cut **4 tablespoons butter** into 1-inch pieces; combine butter with **chocolate chips** in a small microwave safe-bowl. Microwave in 15 second bursts, stirring in between, until melted and smooth.



4. Bake pudding cake

Bake **pudding cake** on center oven rack until edges of cake are puffed, just beginning to pull away from side of the baking dish and the center 3-inches are slightly jiggly, 20-25 minutes. (If you want it more pudding-like, bake closer to 20 minutes. If you want it more cake-like, bake closer to 25 minutes.) Cool on a wire rack for at least 10 minutes.



2. Make batter

Finely grate **2 teaspoons orange zest**. Separate **1 large egg yolk** (save egg white for own use). In a large bowl, combine **flour, ½ cup sugar, remaining cocoa powder, and ⅜ teaspoon each of chipotle and salt**; whisk until no lumps remain. Add **chocolate butter mixture, egg yolk, orange zest, ½ cup milk, and 2 teaspoons vanilla**; fold with a spatula until smooth and just combined.



5. Make whipped topping

While **pudding cake** bakes, combine **all of the sour cream and remaining sugar** in a medium bowl. Beat with a whisk until sugar is dissolved, and sour cream is light and forms soft peaks. Fold in **mascarpone** with a spatula.



3. Pour over coffee

In a small saucepan, combine **1 cup water and 2 teaspoons espresso powder**; bring to a boil. Scrape **batter** into prepared baking dish and spread in an even layer to sides and corners. Sprinkle **reserved cocoa-brown sugar mixture** evenly over top of batter. Gently pour **boiling coffee** over cocoa layer, without stirring. (Don't stir to combine layers.)



6. Finish & serve

Scoop **warm chocolate pudding cake** into individual serving bowls and serve with **a dollop of whipped topping**. Lightly dust with **some of the remaining chipotle chili powder** and finely grate **any remaining orange zest** over top, if desired. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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