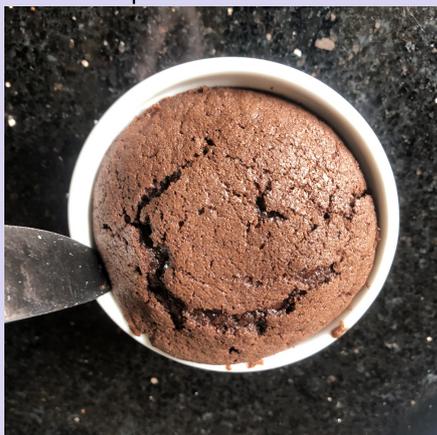


# Barnsley Museums Festival: Chocolate Pud Snail

Why not make a delicious pudding inspired by the wonderful wildlife at Worsbrough Mill



Wash your hands, pre heat the oven to 180 ° or 160° fan and butter the pudding pots. Cream together the butter and the sugar with a whisk or wooden spoon. Add flour, cocoa and eggs, beat until smooth with whisk or wooden spoon.



Being very careful as the pots will be very hot run a knife gently around the pots before turning out onto a plate.



Place the mixture equally between the 4 pots and place in the oven for 17 minutes.



Decorate your pudding with cream for the shell and marshmallow eyes on cocktail sticks, you can use food colouring for the eyeballs. Dip your marshmallows in the gooey chocolate centre. Eat at a snail's pace if you can!

Makes 4 puddings

## Ingredients

Unsalted butter 100g at room temperature  
Caster sugar 100g  
Self-raising flour 100g  
Cocoa powder 4 tablespoons  
Eggs 2  
Marshmallows 8 or sliced  
banana/glace  
cherries for the eyes  
Food colouring for eyeballs (optional)  
Swirly whirly cream

## Equipment

4 ramekins/small oven proof pots  
Weighing scales  
Wooden spoon  
Electric whisk (easier as it makes a lighter mixture but not necessary)  
Tablespoon  
Knife  
Cocktail sticks  
Plate to serve



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