



Make your WOW! Chocolate Pud Snail

Inspired by our story telling of "Norman, The Slug with the Silly Shell" why not make your own Snail Pud?



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/glacé

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