**Mugachino Puds**

*You’ll need:*

* 6 coffee mugs (or divide by three and make 2 mugs only)
* 2 large tbsp. butter
* ½ milk
* ¾ cup brown sugar
* 2 tbsp cocoa
* 1 cup self-raising flour
* 2 HOT servings of coffee sweetened with 6 tsp sugar

*Method:*

Preheat oven too 200°C.

Melt the butter in a pan; add the milk the brown sugar, cocoa and flour.

Mix together and divide mixture into the mugs.

Pour the HOT coffee over the pudding mixture

Place mugs in a baking tray. Add water to about a quarter of the way up. Bake for about 30 minutes.

Run a knife around the inside of the mug to loosen the pud and tip out. There will be a thick coffee sauce at the bottom. Serve with cream and icecream.