Ingredients:

90g of butter
¾ cup of milk...
1 tsp vanilla extract
1 cup caster sugar
1.5 cups self-raising flour
2 Tbl cocoa powder
1 egg, beaten lightly
½ cup firmly packed light brown sugar
2 Tbl cocoa powder, extra
1.5 cups boiling water
2 or 3 Cookie cutters or empty tuna tins.

Method

1. Grease a small pudding basin – approximately 4 cups size.
2. In a medium saucepan melt the butter in the milk over a low heat, remove from heat and cool for 5 minutes.
3. Stir in vanilla extract and castor sugar, followed by sifted flour, cocoa and egg.
4. Spread mixture into pudding basin; sift brown sugar and extra cocoa evenly over the mixture, gently pour boiling water evenly over mixture. Place round of baking paper on top of mixture.
5. Cover with foil and press down to form a well fitted lid that comes half way down side of pudding basin.
6. Place the cookie cutter/tuna sandwhich tins inside inner pot, place the pudding basin on top of cutter/tins and fill inner pot with hot/boiling water (without pouring onto top of pudding basin)until water comes 2/3 up the side of the pudding basin, cover with lid.
7. Bring to boil and adjust to a gentle boil for 30 minutes.
8. Leave for the recommended cooking time of 2 hours minimum.
9. Remove from QAP and leave to stand for 5 minutes before serving with whipped cream, custard, or ice-cream.

NOTE:
Pyrex dishes available at most homeware shops have a good range of sizes and shapes to choose from as suitable pudding dishes.
A fitting lid or foil over the pudding basin stops condensation from entering.

As cakes do not dry out in the QAP, they can be placed in the thermal cooker and left until the morning.