

Chocolate Pudding Cake

written by The Recipe Exchange | November 25, 2015

Ingredients

1 cup all-purpose flour
3/4 cup sugar
6 tablespoons unsweetened cocoa powder, divided
2 teaspoons baking powder
Pinch of table salt
1/2 cup whole milk
1 teaspoon pure vanilla extract
6 tablespoons butter, melted
1 cup brown sugar
1/2 cup chocolate chips (optional)
1/4 cup chopped nuts (optional)
1 1/2 cups very hot water OR brewed coffee

Directions

Spray and 8 x 8 inch baking dish with nonstick spray.

In a medium bowl, combine the flour, sugar, 3 tablespoons cocoa powder, baking powder, and salt. Add milk, vanilla, and melted butter and stir to combine-the batter will be very thick. Pour into the baking dish.

In a separate bowl, combine the brown sugar and remaining 3 tablespoons cocoa powder.

Sprinkle the brown sugar-cocoa mixture evenly over the batter, followed by the chocolate chips.

Pour the hot water or coffee over the top, but do not stir.

Bake in a 350 oven and for 40 minutes, or until the center is just barely set.

Allow to cool for 5 to 10 minutes before serving warm with vanilla ice cream or whipped cream.