

Chocolate Pudding Cake

Yields 8 servings

Ingredients

Cake

- 1 cup flour
- 3/4 cup sugar
- 1 1/2 Tbsp cocoa powder
- 2 tsp baking powder
- 1/2 tsp salt
- 3/4 cup chopped walnuts (3 oz.)
- 3/4 cup milk
- 2 Tbsp melted butter
- 1 tsp vanilla

Topping

- 1 cup hot water
- 1/2 cup chocolate syrup

Instructions

Cake

1. Preheat oven to 350°F. Prepare an 8x8x2" pan.
2. Mix dry ingredients. Stir in milk, butter, and vanilla until blended. Put batter into pan.

Topping

3. Prepare topping. Stir water and syrup together. Pour over batter.

Baking

4. Bake 35 minutes. Cool on wire rack for 20 minutes. Cut into squares.
5. Serve with whipped cream, syrup, or ice cream.

CHOCOLATE PUDDING CAKE

1 cup flour	3/4 cup sugar
1½ tb. cocoa powder	2 tsp. baking powder
½ tsp. salt	3/4 c. chopped walnuts (3 oz.)
3/4 c. milk	2 TB. melted butter
1 tsp. vanilla	

Topping:

1 cup hot water	½ cup chocolate syrup
-----------------	-----------------------

1. Preheat oven to 350 degrees. Prepare an 8x8x2" pan.
2. Mix dry ingredients. Stir in milk, butter, and vanilla until blended.

Put batter into pan.

3. Prepare topping. Stir water and syrup. Pour over batter.
4. Bake 35 minutes.
Cool on wire rack for 20 minutes.
Cut into squares.
5. Serve with whipped cream, syrup or ice cream.

Yield: 8 servings.

Preparation Time: 20 minutes.

Bake at 350 degrees for 35 minutes.

Standing Time: 20 minutes.