
BAKED FUDGE PUDDING CAKE

¾ c. flour	¼ c. butter or margarine, melted
⅔ c. sugar	1 square unsweetened
½ tsp. salt	chocolate, melted & cooled
1½ tsp. baking powder	1 tsp. vanilla
½ c. milk	

“SAUCE”:

½ c. sugar
¼ tsp. salt
½ c. packed brown sugar
3 T. cocoa
1½ c. boiling water

Into large bowl, add flour, sugar, salt, baking powder, milk, butter, chocolate and vanilla. Beat on low speed until ingredients are just mixed. Beat 4 minutes at medium speed, occasionally scraping bowl with rubber spatula. Batter will appear curdled. Pour into 8 x 8-inch ungreased pan.

To make “sauce”: mix sugar, salt, brown sugar and cocoa in a small bowl. Sprinkle over chocolate mixture. Next, pour the boiling water over the thing! (**Do not stir.**) Pudding-cake will separate into cake and sauce layers as it bakes. Bake at 350° for 40 minutes. Cool slightly. Serve warm with whipped cream. Makes 9 servings.

(For variation, add coarsely chopped walnuts, Brazil nuts or pecans to cocoa “sauce” mixture.)
