

HOT FUDGE PUDDING CAKE

1 C. ALL-PURPOSE FLOUR (WHITE LILY)

3/4 C. SUGAR

2 TSP. BAKING POWDER

1/4 TSP. SALT

1/2 C. MILK

2 TBSP. MELTED BUTTER

1 SQ. (1 OZ.) SEMI-SWEET CHOCOLATE, MELTED

1/2 C. CHOPPED NUTS (OPTIONAL)

1 TSP. VANILLA

1 C. PACKED BROWN SUGAR

1/4 C. COCOA

1 3/4 C. BOILING WATER

Heat oven to 350 degrees. Mix together flour, sugar, baking powder, and salt. Mix milk, butter and melted chocolate; add to flour mixture.

Add nuts and vanilla. Pour into a greased 8 x 8-inch pan. Mix brown sugar and cocoa together with fingers. Sprinkle over batter. Pour boiling water all over (do not stir in). Bake for 45 minutes.

Cut into squares, dip out sauce in bottom of pan and pour over each serving. Serve with ice cream or whipped cream, if desired. 8 servings