

BROWNIE PUDDING CAKE

1 cup flour
3/4 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
2 tablespoons vegetable oil

1 teaspoon vanilla
3/4 cup brown sugar
1/4 cup additional cocoa
1-3/4 cups hot water
Yield: 6 to 8 servings
Prep time: 1 hour

Stir together the flour, sugar, cocoa, baking powder and salt. Stir in milk, oil and vanilla. Pour into a greased 8- or 9-inch square baking pan. Blend brown sugar, cocoa and hot water separately and pour over batter. Bake at 350 degrees about 45 minutes. The cake will rise to the top, with chocolate sauce at bottom to spoon over. Best warm. ■

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