

home cooking

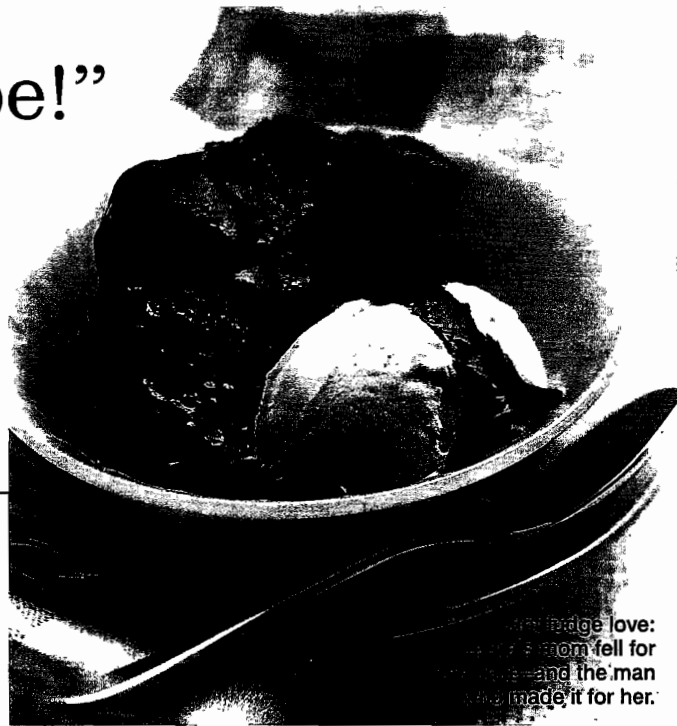
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READERS TELL US

“I love this recipe!”



Laura Felley, 13, of Gaithersburg, Maryland, shares a family recipe—and secret: “My dad made this pudding cake for my mom when they were dating in graduate school. Considering her sweet tooth, this was a wise strategy,” she writes. We agree—this yummy pudding would melt anyone’s heart.



Hot Fudge Pudding

PREP 15 minutes * BAKE 30 minutes * MAKES 6 servings

| | |
|----------------------------|---|
| 1 cup all-purpose flour | ½ cup whole milk |
| ¾ cup granulated sugar | 2 tablespoons melted butter or margarine |
| 2 teaspoons baking powder | 1 teaspoon vanilla extract |
| ½ teaspoon salt | 1 cup packed brown sugar |
| 1 teaspoon ground cinnamon | vanilla ice cream (optional) |
| ½ cup unsweetened cocoa | |

1. Preheat oven to 350°F. Grease 8" by 8" glass baking dish or shallow 2-quart casserole.

2. In medium bowl, combine flour, granulated sugar, baking powder, salt, cinnamon, and ¼ cup cocoa. Whisk in milk, butter, and vanilla just until smooth. Spread batter into baking dish.

3. In small bowl, mix brown sugar and ¼ cup cocoa;

sprinkle evenly over batter. Carefully pour 1½ cups boiling water over mixture in baking dish; do not stir.

4. Bake 30 minutes (batter will separate into cake and pudding layers). Cool in pan on wire rack 10 minutes. Serve warm in dessert bowls with ice cream if you like.

■ Each serving: About 365 calories, 4 g protein, 78 g carbohydrate, 6 g total fat (4 g saturated), 3 g fiber, 14 mg cholesterol, 585 mg sodium.

Hot fudge love:
Laura's mom fell for
the recipe—and the man
who made it for her.