

## Hot Fudge Chocolate Pudding Cake

### For the Cake:

- 1 cup all-purpose flour (or plain flour)
- 1/2 cup white granulated sugar
- 1/4 cup cocoa powder
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup milk
- 1/4 cup unsalted butter, melted
- 1 teaspoon pure vanilla extract

### For the Fudge Sauce:

- 1/2 cup white granulated sugar
- 1/2 cup packed light brown sugar
- 3 tablespoons cocoa powder
- 1-1/4 cups boiling water

Preheat oven to 350°F (175°C). Lightly grease a 9-inch square baking pan. Pre-boil water in a kettle while preparing cake.

**FOR THE CAKE:** Combine 1/2 cup granulated sugar with the flour, cocoa powder, baking powder and salt. Add in the milk, butter and vanilla; whisk until smooth and fairly lump free. Pour the batter into prepared baking pan or dish and spread evenly.

**FOR THE SAUCE:** Combine together the white sugar, brown sugar, and cocoa powder. Evenly sprinkle mixture over the batter. Slowly pour the boiling water over the top (DO NOT STIR OR MIX INTO THE BATTER. ALLOW THE WATER TO SIT ON TOP).

Bake 35 minutes or until the centre is almost set. Remove from oven. Allow to cool for 15 minutes. Serve in dessert dishes with ice cream or whipped cream, and spoon fudge sauce from the bottom of pan over top of each serving of cake.