

Chocolate Pudding Cake

When our younger son was in elementary school, he chose a cookbook for his book report and made the class this chocolate pudding cake. In these challenging times, warm chocolate pudding cake seems to be a perfect dessert to warm the soul and get your chocolate fix

$\frac{3}{4}$ cup flour
2 teaspoons baking powder
 $\frac{1}{8}$ teaspoon salt 4 Tablespoons butter
11 ounce square unsweetened chocolate
 $\frac{1}{2}$ cup granulated sugar
6 Tablespoons milk
 $\frac{1}{4}$ teaspoon vanilla extract
Whipped cream for serving

For the topping:

2 Tablespoons instant coffee
1 $\frac{1}{4}$ cups hot water
 $\frac{1}{2}$ cup dark brown sugar firmly packed
 $\frac{1}{3}$ cup granulated sugar
2 Tablespoons unsweetened cocoa powder

Preheat oven to 350 degrees

Grease a 9-inch square baking pan

Sift flour, baking powder and salt in a small bowl

Set aside

In a heatproof bowl set over simmering water, or a double boiler, melt the butter and sugar and chocolate, stirring occasionally

Remove the bowl from the heat

Add the flour mixture and stir well

Stir in the milk and vanilla

Pour batter into the prepared pan

For the topping:

Dissolve the coffee in the water- let cool

Mix together the sugars and cocoa powder. Sprinkle the mixture over the batter. Pour the coffee evenly the surface, bake 40 minutes

Serve immediately with whipped cream