

Chocolate Pudding Cake

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 35 minutes

Chef's Notes

This may not be the fanciest cake in the world, but it sure is fun to make – especially with kids because it's kind of like a science project that goes terribly right!

Step 1: Mixing the Dry Ingredients

- 1 cup all-purpose flour
- 1/2 cup sugar
- 2 tbsp Dutched cocoa powder
- 2 tsp baking powder
- 1/8 tsp salt

To start, preheat the oven to 350°F (or 175°C). Coat a 9" -inch square or rectangular pan with non-stick spray.

Next, sift together the dry ingredients. Mix well and set aside.

Step 2: Gathering the Wet Ingredients

- 3 tbsp unsalted butter
- 1/2 cup milk (whole or skim)
- 1 tsp vanilla extract

Melt the butter and then add it to the dry ingredients, along with the milk and vanilla. Mix just until fully combined. Spread an even layer over the bottom of the pan.

Step 3: Mixing the Topping

- 1/4 cup packed brown sugar
- 1/4 cup granulated sugar
- 1/4 cup Dutched cocoa powder

Mix together the topping ingredients.

Step 4: Assembling the Pudding Cake

Evenly distribute the topping over the cake batter.

Step 5: Adding the Water

- 1 1/2 cups warm water

Now here comes the fun part!

Carefully pour the warm water over the entire cake and topping mixture.

This may look and feel wrong but don't worry! The bottom cake will magically rise up through the water.

Step 6: Baking the Pudding Cake

Place the cake into the oven and bake for 30 to 35 minutes or until the top cake layer is cooked through.

If you like a more doughy cake, 30 minutes should be just fine. If you like the cake to be just a tiny bit crunchy, let it cook for about 35 minutes.

Step 7: Resting and Serving the Cake

Once the cake is done, let it rest for at least 10 minutes so the pudding can set a bit.

Serve warm with a scoop of vanilla ice cream, if desired.