Chocolate Pudding Cake

1	cup	all-purpose flour				Pudding ingredients
1/2	cup	non-dairy milk	1/2	cup	sugar	
2	tsp	baking powder	1/2	cup	brown sugar	
1/2	tsp	salt	3	Tbs	cocoa	
2	Tbs	cocoa	1/4	tsp	salt	
2/3	cup	sugar	1	tsp	vanilla	
2	Tbs	non-dairy margarine	1 1/2	cup	boiling water	
1	tsp	vanilla extract				

Procedure

1 Cake: Sift dry ingredients into a bowl. Add non dairy milk, margarine and vanilla. Can also add 1/2 c chopped nuts if desired.

2 Blend well. Pour into a greased 8" pan.

3 Pudding: Mix all ingredients OTHER THAN water and vanilla. Spread evenly over batter in pan.

4 Mix vanilla in with boiling water and pour the boiling water over the cake. DO NOT STIR.

5 Bake for 1 hour. A crust will form on top with a fudge layer below. Let cool and then cut into slices. Serve upside down with the fudgy portion on top.

Servings: 9

Nutrition Facts

Nutrition (per serving): 227 calories, 24 calories from fat, 2.7g total fat, 0mg cholesterol, 318mg sodium, 79.4mg potassium, 50.7g carbohydrates, 1.4g fiber, 37.9g sugar, 2.1g protein.

Source

Author: Measured Successes: A Vegetarian Cookbook by Sacramento Union Academy Music Dept families
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