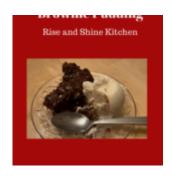
Brownie Pudding

Brownie Pudding



an old family favorite!

- •1 cup flour
- 2 tsp baking powder
- 1/2 tsp salt
- 3/4 cup sugar
- 2 Tbsp cocoa
- 1/2 cup milk
- 1 tsp vanilla
- 1 2 Tbsp butter, melted
- 3/4 cup walnuts, chopped (optional)
- 3/4 cup brown sugar
- 1/4 cup cocoa
- 1 3/4 cup boiling water
- 1. Preheat oven to 350°
- 2. Grease a 8x8x2 pan
- 3. Sift flour, baking powder, salt, sugar and 2 Tbsp cocoa together into a medium bowl

- 4. Stir in vanilla and milk, whisk/stir until smooth
- 5. Stir in melted butter, blend well
- 6. Add nuts if using and spread into greased pan
- 7. Mix together brown sugar and 1/4 cup cocoa and sprinkle over batter.
- 8. Pour boiling water evenly over top.
- 9. Bake for 45 minutes.
- 10. Serve warm or room temp delicious with ice cream or whipped cream

Dessert brownies