

Brownie Pudding

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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
- 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