

# HOT FUDGE PUDDING CAKE!!!

Hot Fudge Chocolate Pudding Cake is extremely easy and FAST to make! A rich chocolate fudge sauce forms underneath a layer of chocolate cake while baking, by itself!

Hot Fudge Chocolate Pudding Cake... What more could I possibly say? With TWO different cocoa powder tests, see the different results for yourself!

## HERSHEY'S Hot Fudge Chocolate Pudding Cake Recipe

This is the dessert you've all been waiting for. Step aside pumpkins and pecans because THIS is your new favourite dessert. Totally non-traditional, and I think 99% of us really don't care. When my daughter tagged me in a picture of a hot fudge chocolate pudding cake on Instagram, it was love at first sight. With heartbeats skipping and a *taking my breath away* type situation, I ran to the kitchen to make one – or five.

### Cake PLUS Sauce

Do you see this perfect, crisp top? Yeah, I see it too. And did you see the fudgy chocolate sauce on the bottom? Well...take this warning if you will: don't dip your finger to taste test it because you will end up with chocolate sauce all over your mouth – and none left in the dish to serve for everyone

else. The original recipe from Hershey's was a little rich for our liking, so this recipe has been toned down JUST A LITTLE, and made to be a little less in calories as I could without screwing up the taste or texture.

That way, you can serve with a little ice cream. Like my logic?

## How To Make Pudding Cake

It is so easy to make this cake! All you do is mix your batter and pour it into your dish. THEN mix together a sugar/cocoa DRY MIX>sprinkle it over the top>pour it over the dry mixture>bake>try-not-to-eat-the-whole-entire-pan.

In a test bake, I used both:

- **dark cocoa powder** – almost like a dutch processed cocoa powder **shown in the above photographs**
- **normal unsweetened cocoa powder** – like Hershey's regular unsweetened brand **photographed below**

We did this to show you the different results between the two cocoa powders.

**For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**

### **INGREDIENTS:**

1 cup sugar  
 $\frac{1}{2}$  cup cocoa powder  
1 cup all-purpose flour  
2 teaspoons baking powder  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  cup milk

4 tablespoons butter, melted  
1 large egg yolk  
2 teaspoons vanilla extract  
 $\frac{1}{2}$  cup semisweet chocolate chips  
1 cup boiling water

### **INSTRUCTIONS:**

1-Preheat oven to 350 degrees F. Spray an 8-inch square baking pan with cooking spray. Whisk  $\frac{1}{2}$  cup sugar with  $\frac{1}{4}$  cup cocoa powder and set aside.

2-Whisk the flour, remaining  $\frac{1}{2}$  cup sugar, remaining  $\frac{1}{4}$  cup cocoa, baking powder, and salt in a large bowl. Whisk milk, butter, egg yolk, and vanilla in medium bowl until smooth. Stir milk mixture into flour mixture until just combined. Fold in chocolate chips (batter will be stiff).

3-Using a rubber spatula, scrape batter into prepared pan and spread into corners. Sprinkle reserved cocoa and sugar mixture evenly over the top. Gently pour boiling water over cocoa. Do not stir.

4-Bake until the top of the cake is cracked, sauce is bubbling and a toothpick inserted into cakey area comes out mostly clean, about 22-24 minutes. Cool on rack for at least 10 minutes. Serve warm with vanilla ice cream.