

Hot Fudge Sundae Cake

Hot Fudge Cake

50 minutes to prepare serves 6-8

INGREDIENTS

1 cup all-purpose flour

3/4 cup granulated sugar

1/2 cup whole milk

2 tablespoons unsweetened cocoa powder

2 tablespoons butter, melted

2 teaspoons baking powder

1 1/2 teaspoons vanilla extract

1/4 teaspoon salt

For topping:

1 cup light brown sugar

1/4 cup unsweetened cocoa powder

1 3/4 cups very hot water

Garnish: ice cream, whipped cream, chopped nuts, cherrie

PREPARATION

Heat oven to 350° F.

In an un-greased 9×9 baking dish, mix together the flour, granulated sugar, 2 tablespoons cocoa, baking powder, and salt with a fork.

Add the milk, melted butter, and vanilla and mix with fork until well combined. Spread evenly around the pan.

Sprinkle brown sugar and 1/4 cup cocoa powder over the top of the batter. Pour hot water over the top.

Bake until the top of the cake is dry, about 40 minutes. Serve with ice cream, whipped cream, and your favorite sundae garnishes. Enjoy!