

# Strawberry Pudding Cake

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40 minutes to prepare serves 6-8

## INGREDIENTS

2 cups strawberries, chopped  
1 3/4 cup sugar, divided  
3 tablespoons butter, softened  
1 teaspoon baking powder  
1/4 teaspoon salt  
1/2-2/3 cup milk  
1 teaspoon vanilla extract  
1 cup flour  
1 tablespoon cornstarch  
2/3 cup boiling water

## PREPARATION

Preheat oven to 375°F. Lightly spray 8 x 8 inch square pan with cooking spray.

Rinse, hull, and chop strawberries. Place strawberries on bottom of baking pan.

Mix together  $\frac{3}{4}$  cup sugar, butter, baking powder and salt. Add vanilla,  $\frac{1}{2}$  cup milk and 1 cup flour.

Add more milk if needed to get batter to a pourable consistency.

Pour batter over strawberries.

Mix 1 cup of sugar and 1 tablespoon of cornstarch together and sprinkle over batter. Pour boiling water over top of batter.

Bake 35-40 minutes, or until desired consistency is reached. Cool on a wire rack before serving, 5-10 minutes