

Hot Fudge Chocolate Pudding Cake - Gooney, Rich, and Totally Irresistible

Hot Fudge Chocolate Pudding Cake ??



OVEN
350°F

TIME
40 min

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INGREDIENTS

For the Cake Batter:

1 cup all-purpose flour

2/3 cup sugar

... cup unsweetened cocoa powder

2 teaspoons baking powder

... teaspoon salt

3/4 cup milk

2 tablespoons melted butter

1 teaspoon vanilla extract

1/2 cup chopped nuts (optional)

For the Fudge Topping:

3/4 cup brown sugar

1 1/2 cups hot water

Instructions:

Step 1: Preheat:

Preheat your oven to 350°F (175°C).

Step 2: Mix the Batter:

In a large mixing bowl, whisk together flour, sugar, cocoa powder, baking powder, and salt.

Add in the milk, melted butter, and vanilla extract. Stir just until combined.

Fold in nuts if using.

Pour the batter into an ungreased 9-inch square baking pan and spread evenly.

Step 3: Make the Topping:

In a separate bowl, mix brown sugar and cocoa

powder.

Sprinkle the mixture evenly over the batter in the pan.

Step 4: Add Hot Water:

Carefully pour hot water over the top-do not stir. This creates the self-saucing magic while it bakes.

Step 5: Bake:

Bake for 35-40 minutes, or until the top of the cake is set but still jiggly in the middle. The cake will rise to the top and the fudge sauce will form underneath.

Step 6: Cool Slightly & Serve:

Let sit for about 10 minutes before serving to allow the sauce to thicken slightly.

Spoon into bowls and serve warm, ideally with a scoop of vanilla ice cream.

Tips for Success:

Use a deep 9-inch square pan to allow room for the sauce.

The hot water should be just off the boil for best results.

Don't stir after adding the water-it ruins the layered effect.

DIRECTIONS

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2. **Step 2: Mix the Batter:** In a large mixing bowl, whisk together flour, sugar, cocoa powder, baking powder, and salt.
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effect.

15. Want more fudge? Try using coffee instead of water for depth of flavor.
16. Serving Suggestions: This dessert is a chocolate-lover's dream. Take it over the top with:
17. A scoop of vanilla bean ice cream
18. A drizzle of peanut butter or caramel sauce
19. A side of : Brownie Batter Dip
20. A platter of : Chocolate Chip Cookie Dough Brownie Bombs
21. Or even next to : The Best Peanut Butter Brownies
22. Storage & Reheating: Fridge: Store leftovers in an airtight container for up to 4 days.
23. Reheat: Warm individual portions in the microwave in 15-20 second bursts.
24. Freezer: Not recommended due to the sauce texture.
25. More Recipes You'll Love: Keep your chocolate cravings happy with:

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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