

Fudge Pudding Cake

B Winstead

St Timothy's - Hale Schools - Raleigh, NC - 1976

*1 1/4 cups flour
1/8 cup cocoa
1 cup sugar
1/2 cup milk
1 cup chopped nuts
2 1/2 tablespoons butter,
melted
1 1/4 firmly packed brown
sugar
1/3 cup cocoa
1 pint hot water*

Preheat the oven to 350 degrees.

In a bowl, sift together the flour, cocoa and sugar.

Add the milk, chopped nuts and melted butter.

Pour the mixture into a well greased and floured pan.

Sprinkle the top with brown sugar and cocoa.

Pour one pint of hot water over the cake.

Bake for 45 minutes.

Per Serving (excluding unknown items): 2637 Calories; 120g Fat (38.6% calories from fat); 52g Protein; 376g Carbohydrate; 31g Dietary Fiber; 94mg Cholesterol; 396mg Sodium. Exchanges: 11 Grain(Starch); 3 Lean Meat; 1/2 Non-Fat Milk; 21 1/2 Fat; 13 1/2 Other Carbohydrates.