
Mexican Chocolate Pudding Cake

The Essential Southern Living Cookbook

Servings: 6

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 10 minutes

Red pepper, chipotle chile pepper and cinnamon combine to give this decadent chocolate pudding cake a subtle touch of heat. The molten center and crispy almonds create the ultimate texture combination.

1 1/2 cups semisweet chocolate morsels

1/2 cup butter

3/4 cup granulated sugar

4 large eggs

1 cup all-purpose flour

1/2 teaspoon ground cinnamon

1/4 teaspoon baking powder

1/4 teaspoon cayenne pepper

1/4 teaspoon ground chipotle chile pepper

1/2 teaspoon Kosher salt, divided

1/2 cup sliced almonds

2 teaspoons olive oil

1 teaspoon light brown sugar

Preheat the oven to 350 degrees.

In a large microwave-safe bowl, microwave the chocolate and butter on HIGH for 1 to 1-1/2 minutes or until melted, stirring at 30 second intervals. Whisk in the granulated sugar. Add the eggs, one at a time, whisking just until blended after each addition. Whisk in the flour, cinnamon, baking powder, cayenne, chipotle pepper and 1/4 teaspoon of salt.

Pour the batter into a greased (with butter) two-quart baking dish. Stir together the sliced almonds, olive oil, brown sugar and remaining 1/4 teaspoon of salt. Sprinkle the almond mixture over the cake batter.

Bake in the preheated oven for 30 minutes. (The center will be soft.) Cool on a wire rack for 5 minutes. Serve warm.

Dessert

Per Serving (excluding unknown items): 444 Calories; 27g Fat (53.1% calories from fat); 9g Protein; 44g Carbohydrate; 1g Dietary Fiber; 183mg Cholesterol; 382mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 4 1/2 Fat; 1 1/2 Other Carbohydrates.