

Hot Fudge Pudding Cake
Submitted by Carol Sneary

1 1/4 cups granulated sugar, divided
1 cup all-purpose flour
7 tablespoons Hershey's Cocoa, divided
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk
1/3 cup butter or margarine, melted
1 1/2 teaspoons vanilla extract
1/2 cups packed light brown sugar
1 1/4 cups hot water

Heat oven to 350 degrees.

In a large bowl, stir together 3/4 cup granulated sugar, flour, 3 tablespoons cocoa, baking powder and salt.

Stir in milk, butter and vanilla; beat until smooth.

Pour batter into 8 or 9-inch square baking pan.

Stir together remaining 1/2 cup granulated sugar, brown sugar and remaining 4 tablespoons cocoa;

Sprinkle mixture evenly over batter. Pour water over top.

DO NOT STIR.

Bake 35 to 40 minutes or until center is almost set. Cool 15 minutes; spoon into desert dishes.

Spoon sauce from bottom of pan over top of cake.

Serve warm with whipped topping, if desired.

Makes 8 servings