

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



## Denver Chocolate Pudding (aka Fudge Pudding)

Serves 6

$\frac{3}{4}$  C granulated (white) sugar  
1 C white flour  
2 tsp baking powder  
1/8 tsp salt  
2 Tbsp butter  
1 oz unsweetened chocolate or 3 Tbsp cocoa  
 $\frac{1}{2}$  C milk  
 $\frac{1}{2}$  tsp vanilla

For topping:  $\frac{1}{2}$  C brown sugar  
 $\frac{1}{2}$  C white sugar  
4 Tbsp cocoa  
 $1\frac{1}{2}$  C cold water or coffee

Preheat oven to 350 degrees

Sift together  $\frac{3}{4}$  cup granulated sugar, the white flour, baking soda, and salt.

Melt the butter and unsweetened chocolate (or cocoa) together over hot water, and add it to the flour mixture.

Stir in the milk and vanilla

Pour into a buttered 9x9 inch baking dish.

Scatter, *without mixing*, the dry topping ingredients over the top of the batter

Pour the cold water or coffee over the top

Bake 40 min at 350 degrees.

Let stand at room temperature and serve cool but not chilled.  
Serve plain or with whipped cream or ice cream.

From Fannie Farmer

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