

Taza Chocolate Pudding Cake

from In Our Grandmothers' Kitchens

Ingredients:

1 cup white sugar
1 cup flour
2 teaspoons baking powder
1/3 teaspoon salt
1/2 cup milk
1 teaspoon vanilla
1 ounce Taza chocolate (from a disc; you choose the flavor!)
2 tablespoons sweet butter
1/2 cup brown sugar, firmly packed
2 tablespoons grated Taza chocolate
1 cup boiling water

Instructions:

Preheat the oven to 350 degrees. Into a bowl sift 3/4 cup of the sugar with the flour, baking powder, and salt. Beat in the milk and vanilla.

Melt the ounce of chocolate and the butter together in a double boiler. Add them to the other mixture. Pour this batter into a greased small 1-1/2- to 2-quart casserole dish.

Blend the brown sugar, the remaining white sugar, and the grated chocolate, and sprinkle them on top of the batter. Pour the water over all. Bake for 40 minutes. Serve with whipped cream or ice cream.

Serves 6 to 8.