

## Chocolate Pudding Cake

3 cups all-purpose flour  
3 teaspoons baking soda  
1 cup sugar  
1 cup cocoa, divided  
1 stick of butter, melted  
1 can evaporated milk  
1 box brown sugar  
4 cups hot water or use brewed coffee for a richer taste

In a large mixing bowl, combine flour, baking soda, salt, sugar and 1/2 cup of cocoa. Stir in the melted butter and evaporated milk, mixing just until batter resembles a thick brownie dough.

Spread in an ungreased 9 x 13 inch pan. In another bowl, mix the box of brown sugar with the remaining 1/2 cup of cocoa. Sprinkle on top of the batter. Gently pour the 4 cups of water (or coffee) over the top.

Bake at 350 degrees for approximately one hour, or just until it bubbles all around the edges. Top should be springy, and you should be able to feel the pudding underneath.

Allow to rest for 30 minutes before serving. We top ours with whipped cream and a cherry. Delicious!