

# Baked Fudge Pudding

*Mrs. Steve Malerich*

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*1 cup flour  
1/4 teaspoon salt  
3/4 cup sugar  
2 tablespoons cocoa  
2 teaspoons baking powder  
1/2 cup milk  
1/2 cup nuts  
2 tablespoons butter or vegetable  
shortening, melted  
1/2 cup brown sugar  
1/2 cup sugar  
1/4 cup cocoa  
3/4 cup hot water  
1 teaspoon vanilla*

Preheat the oven to 350 degrees.

In a round Pyrex baking dish, stir together the flour, salt, sugar, cocoa and baking powder.

Add the milk, butter and nuts. Stir until well blended. Set aside.

In a bowl, mix the brown sugar, sugar and 1/4 cup cocoa. Sprinkle over the batter. Pour the hot water and vanilla over all.

Bake for 40 to 45 minutes.

Serve warm or cold, but it is best warm with ice cream.

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Per Serving (excluding unknown items): 2299 Calories; 50g Fat (18.5% calories from fat); 35g Protein; 458g Carbohydrate; 21g Dietary Fiber; 17mg Cholesterol; 1621mg Sodium. Exchanges: 8 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 8 1/2 Fat; 21 1/2 Other Carbohydrates.