## **Chocolate Pudding**

Canadian Mennonite Cookbook - 1974 D. W. Friesen & Sons Ltd.

1 cup flour pinch salt 1 teaspoon baking powder 1 egg, beaten lightly 2 tablespoons sugar 2 tablespoons butter, melted 1/2 cup milk 1 1/2 squares chocolate, melted In a bowl, mix all of the ingredients.

Add some flour.

Grease a baking dish. Transfer the mixture to the baking dish.

Steam the dish for one hour.

Serve with a sauce or whipped cream.

Per Serving (excluding unknown items): 1121 Calories; 48g Fat (37.7% calories from fat); 25g Protein; 153g Carbohydrate; 6g Dietary Fiber; 291mg Cholesterol; 861mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1 Lean Meat; 1/2 Non-Fat Milk; 8 1/2 Fat; 3 1/2 Other Carbohydrates.