# Mocha Pudding 

Mrs. Dean M. Mosely
River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

## Servings: 8

CHOCOLATE BATTER
3/4 cup sugar
1 cup flour, sifted
2 teaspoons baking powder
1/4 teaspoon salt
1/4 cup cocoa
1/2 cup butter
1/2 cup milk.
1 teaspoon vanilla
TOPPING
1/2 cup sugar
1/4 cup brown sugar
1/4 cup cocoa
1 cup hot strong coffee
whipped cream (optional)

Preheat the oven to 350 degrees.
In a bowl, sift together the sugar, flour, baking powder, salt and cocoa.

Melt the butter. Mix into the bowl of dry ingredients. Add the milk and vanilla. Beat until smooth. Pour into a nine-inch-square baking pan.

Make the topping: In a bowl, mix the sugar, brown sugar and cocoa. Sprinkle over the batter. Pour the hot coffee over the top.

Bake in the oven for 40 minutes.
Top with whipped cream, if desired.
Good served hot or cold with or without the whipped cream.

Per Serving (excluding unknown items): 320 Calories; 13 g Fat (34.6\% calories from fat); 3 g Protein; 52g Carbohydrate; 2g Dietary Fiber; 33mg Cholesterol; 317 mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 NonFat Milk; 2 1/2 Fat; 2 1/2 Other Carbohydrates.

## Desserts

| Calories (kcal): | 320 | Vitamin B6 (mg): | trace |
| :---: | :---: | :---: | :---: |
| \% Calories from Fat: | 34.6\% | Vitamin B12 (mcg): | . 1 mcg |
| \% Calories from Carbohydrates: | 61.5\% | Thiamin B 1 (mg): | . 1 mg |
| \% Calories from Protein: | 3.9\% | Riboflavin $\mathbf{B 2}$ (mg): | . 1 mg |



[^0]
[^0]:    * Percent Daily Values are based on a 2000 calorie diet.

