



CHOCOLATE PUDDIN' CAKE (8 squares)

1 c. Heckers or Ceresota Unbleached Flour
¾ c. sugar
2 Tbsp. cocoa
2 tsp. baking powder
¼ tsp. salt
½ c. water
2 Tbsp. margarine (melted)
1 c. chopped pecans
1 tsp. vanilla

1 c. brown sugar (firmly packed)
4 Tbsp. cocoa
1½ c. hot water

Preheat oven to 350°. Grease and flour 8" square baking pan.

Sift flour, sugar, cocoa, baking powder and salt together; add water and margarine; beat until smooth. Fold in nuts and vanilla. Spread out into prepared baking pan.

Sift brown sugar and cocoa together and sprinkle over the entire batter. Pour hot water over entire surface and bake for about 45 minutes. Remove from oven, allow to cool in pan. Invert onto shallow baking pan. Serve with whipped cream. If desired, sprinkle a few chopped nuts over the whipped cream and top with a cherry.