



BROWNIE-FUDGE PUDDING

Grease a deep 8 in. ^{Square} round cake pan - *Casserole*
Sift together into a bowl and set aside:
1½ cups sifted cake flour
¾ cup sugar
½ teasp. baking soda
¼ teasp. salt

Melt and set aside:

1 square chocolate (unsweetened)
2 Tbs. butter or margarine

Pour into measuring cup

2 Tablesp. vinegar (cider)
6 Tablesp. milk (½ cup total)

Stir milk-vinegar mixture into melted chocolate mixture with 1 teasp. vanilla extract

Add chocolate-milk mixture all at once to dry ingredients. Stir until thoroughly blended

Add: 1 cup salted pecan halves; Blend just until halves are evenly distributed. Turn batter into pan.

Sprinkle over batter: 1 cup firmly packed brown sugar

Combine: 1½ cups boiling water

2 squares chocolate (unsweetened)

Stir until chocolate is melted and thoroughly blended with water; pour gently over top of batter

Bake pudding at 350° 45 to 50 minutes. Serve warm with heavy cream, whipped cream or vanilla ice-cream.

Merry Christmas!

Mary Jordan

BROWNIE-FUDGE PUDDING

Grease a deep 8 in. square/round cake pan/casserole

Sift together into a bowl and set aside:

1¼ cups sifted cake flour
¾ cup sugar
½ teasp. baking soda
¼ teasp. salt

Melt and set aside:

1 square chocolate (unsweetened)
2 Tbs. butter or margarine

Pour into measuring cup

2 Tablesp. vinegar (cider)
6 Tablesp. milk (½ cup total)

Stir milk-vinegar mixture into melted chocolate mixture with 1 teasp. vanilla extract

Add chocolate-milk mixture all at once to dry ingredients. Stir until thoroughly blended

Add: 1 cup salted pecan halves; Blend just until halves are evenly distributed. Turn batter into pan

Sprinkle over batter: 1 cup firmly packed brown sugar

Combine: 1½ cups boiling water
2 squares chocolate (unsweetened)

Stir until chocolate is melted and thoroughly blended with water; pour gently over top of batter

Bake pudding at 350° 45 to 50 minutes. Serve warm with heavy cream, whipped cream or vanilla ice-cream.

Merry Christmas!
Mary Jordan

BROWNIE-FUDGE PUDDING

Grease a deep 8 in. square/round cake pan/casserole

Sift together into a bowl and set aside:

1 & 1/4 cups sifted cake flour
3/4 cup sugar
1/2 teasp. baking soda
1/4 teasp. salt

Melt and set aside:

1 square chocolate (unsweetened)
2 Tbs. butter or margarine

Pour into measuring cup

2 Tablesp. vinegar (cider)
6 Tablesp. milk (1/2 cup total)

Stir milk-vinegar mixture into melted chocolate mixture with 1 teasp. vanilla extract

Add chocolate-milk mixture all at once to dry ingredients. Stir until thoroughly blended

Add: 1 cup salted pecan halves; Blend just until halves are evenly distributed. Turn batter into pan

Sprinkle over batter: 1 cup firmly packed brown sugar

Combine: 1 & 1/2 cups boiling water
2 squares chocolate (unsweetened)

Stir until chocolate is melted and thoroughly blended with water; pour gently over top of batter

Bake pudding at 350° 45 to 50 minutes. Serve warm with heavy cream, whipped cream or vanilla ice-cream.

Merry Christmas!
Mary Jordan