



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Individual Dark-Chocolate Pudding Cakes –

For the batter:

- ½ cup all-purpose flour**
- 1 tbl. unsweetened Dutch-process cocoa powder**
- ¾ tsp. baking powder**
- 1/8 tsp. cinnamon**
- ¼ tsp. salt**
- 1 tbl. unsalted butter, softened**
- 1/3 cup sugar**
- ¼ tsp. pure vanilla extract**
- ¼ cup whole milk**
- 1 oz. white chocolate, chopped into ¾ inch pieces (about ¼ cup)**

For the topping:

- 2 ½ tbl. granulated sugar**
- 2 ½ tbl. packed light-brown sugar**
- ¼ cup unsweetened Dutch-process cocoa powder**
- ¾ cup boiling water**
- Vanilla ice cream for serving**

- 1. Make the batter: Preheat oven to 350°, with a rack in center. Sift together flour, cocoa powder, baking powder, cinnamon, and salt into a medium bowl; set aside.**
- 2. Stir together butter, sugar, and vanilla in another medium size bowl. Stir in flour mixture and milk, then the chocolate.**
- 3. Make the topping: Stir sugars in a small bowl, smoothing any lumps. Sift in cocoa powder; stir to combine.**
- 4. Place 3 ramekins (each 3 ½ inches in diameter and 1 ½ inches deep) on a baking sheet. Pour in batter. Sprinkle with the topping. Pour ¼ cup boiling water into each. Bake until set, 25 – 28 minutes. Top with ice cream; serve immediately.**

Credit: Martha Stewart Living