

Click on the picture above to watch my video demonstration of this recipe.

A delicious chocolate dessert that is gooey on the inside. This is a simple recipe that is wonderful served right out of the oven with warm cherries and ice cream. Bottom Layer

Ingredients:

- 1 cup all purpose flour
- 2 tsp. baking powder
- 1/8 tsp. salt
- ³⁄₄ cup granulated sugar
- 2 Tablespoons cocoa
- ¹/₂ cup milk
- 3 Tablespoons melted butter
- 1 tsp. vanilla extract

Combine flour, baking powder, salt, sugar and cocoa in a 9 x 9 inch baking dish that has been sprayed with cooking spray. Stir in milk, butter and vanilla and make sure to spread it evenly in the bottom of the pan.

Top Layer

- ¹/₂ cup granulated sugar
- ¹/₂ cup brown sugar
- ¼ cup cocoa

Combine in bowl and sprinkle mixture evenly over the bottom batter layer.

Pour 1-1/2 cups water over the top of the cake.

Bake in a preheated 350° oven for 40 minutes.

Can also be served with whipped cream, if desired.

6 servings

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Lynn's Recipes: March 2011 www.lynnsrecipes.com

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