



THE J.M. SMUCKER Co

Creamy Brownie Pudding Cake

Prep Time Cook Time Serves Difficulty

20 mins 25 mins 8 N/A

Ingredients

- **Batter:**
- 1 cup (250 mL) **Robin Hood®** Original All Purpose Flour
- 1/2 cup (125 mL) sugar
- 2 tbsp (30 mL) cocoa
- 2 tsp (10 mL) baking powder
- 1/4 tsp (1 mL) salt
- 1 can (354 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk, divided

Fat Free Evaporated Skim Milk

- 1 egg
- 3 tbsp (45 mL) butter, melted
- 1 tsp (5 mL) vanilla extract
- **Sauce:**
- 1/3 cup (75 mL) granulated sugar
- 1/3 cup (75 mL) packed brown sugar
- 1/3 cup (75 mL) cocoa

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease an 8" (2 L) baking dish.

Step 3:

Sift flour, sugar, cocoa, baking powder and salt in medium mixing bowl. Stir in 1/2 cup (125 mL) evaporated milk (reserve rest for sauce), along with egg, butter, and vanilla. Spread in prepared baking dish.

Step 5:

Heat reserved evaporated milk until hot. Combine sugars, cocoa and hot evaporated milk in small bowl. Pour over batter.

Step 6:

Bake in preheated oven 22 - 25 minutes. Center will be very saucy. Cool on wire rack 30 minutes before serving. Serve with whipped cream or ice cream.

If you have leftovers you can simply reheat before serving.

Sauce will sink to bottom as it bakes.

Images

