

Chocolate Pudding Cake

pudding:

1 c. brown sugar
2 c. water
½ c. cocoa powder
1 c. miniature marshmallows

Mix brown sugar and cocoa, add water and stir until well blended. Add mixture over miniature marshmallows and stir gently.

Cake:

1½ c. sugar
½ c. cocoa
¾ c. shortening
¼ tsp. salt
2 eggs
2¼ c. flour
1 ½ tsp. baking soda
¾ c. milk
¾ c. boiling water
1½ tsp. vanilla
½ c. chopped walnuts, pecans, or almonds

Mix sugar, cocoa, shortening, and salt. Add egg, beat well. Combine flour with soda, add alternately with milk, boiling water, and vanilla. Blend cake mixture until smooth. Place pudding mixture in a foil-lined Dutch oven first. Then, spoon cake mixture over the top of the pudding. Top with ½ c. chopped nuts of your choice. Cover and bake for 40-50 minutes.

Dutch Oven' Cooking, p. 163
(Prepared by Varsity Scouts
1988 Cook off)