

Lava Cake

From the kitchen of Margo Crummy

About 8 servings

Ingredients:

1-1/4 (one and one fourth) cups sugar (divided)
7 tablespoons cocoa (divided)
2 teaspoons baking powder
¼ (one fourth) teaspoon salt
½ (one half) cup milk
1/3 cup butter, melted
1-1/2 (one and one half) teaspoons vanilla
1 cup flour
1 cup semi-sweet chocolate chips
½ (one half) cup brown sugar, packed
1-1/4 (one and one fourth) cups hot water
Whipped cream, sweetened
Chopped walnuts, if desired

Instructions:

1. Heat oven to 350
2. In bowl, stir together $\frac{3}{4}$ (three fourths) cup granulated sugar, flour, 3 T. cocoa, baking powder & salt. Stir in milk, butter & vanilla; beat until smooth.
3. Stir in chocolate chips. Pour batter into 8 or 9-inch square pan. Stir together remaining $\frac{1}{2}$ (one half) c. granulated sugar, brown sugar and remaining 4 T. cocoa. Sprinkle mixture evenly over batter.
4. Pour hot water over top; do not stir.
5. Bake 35-40 min. Let stand 15 minutes. Spoon into dessert dishes; spooning sauce from bottom of pan over top.
6. Garnish with whipped cream and chopped walnuts