

Cocoa-Almond Pudding Treat



PREPARATION TIME
15 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
whipped cream



Powdered milk costs about half as much as fresh milk. Keep it on hand if you bake often.

Simply mix according to the package instructions and use as you would fresh milk in any baked good.

SHOPPING LIST

- almond extract
- cocoa powder

ON HAND

- sugar • flour • salt • oil
- baking powder • milk
- vanilla extract

INGREDIENTS

- 1¹/₃ cups sugar, divided
- 1 cup all-purpose flour
- 1/4 teaspoon salt
- 2 teaspoons baking powder
- 1/4 cup vegetable oil
- 1/2 cup milk
- 1 teaspoon vanilla extract
- 1/4 teaspoon almond extract
- 1/4 cup cocoa powder
- 1 cup boiling water

SERVES **6**

COOKIN'
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- Use cooking spray to grease the baking dish instead of messy butter or margarine.

Make Ahead

Leftover pudding treat can make a quick dessert for tomorrow night. Top servings with chocolate ice cream, fudge syrup and slivered almonds.

♦ VARIATION

For a nutty flavor, use almond or walnut oil instead of the vegetable oil.

- 1** Preheat oven to 350°F. Grease a 2-quart baking dish. Combine 2/3 cup sugar, flour, salt and baking powder in a large bowl.



- 2** Add oil, milk and vanilla and almond extracts to flour; mix well.

- 3** Spread batter in prepared baking dish. Combine cocoa and remaining sugar in a small bowl. Sprinkle over batter. Pour boiling water over batter; do not stir.



- 4** Bake until top looks cracked and crisp, about 30 minutes. Let cool slightly; serve warm.