

### Hot Fudge Pudding Cake

*Inspired by CooksIllustrated.com, 5/2002*

If you have cold, brewed coffee on hand, it can be used in place of the instant coffee and water, but to make sure it isn't too strong, use 1 cup of cold coffee mixed with 1/2 cup of water. Serve the cake warm with vanilla or coffee ice cream. Leftovers can be reheated, covered with plastic wrap, in a microwave oven.

Serves 8

1. Prepare oven and baking dish      Adjust oven rack to lower-middle position and heat oven to 325 degrees.  
  
Lightly spray 8-inch square glass or ceramic baking dish with nonstick cooking spray.

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2. Prepare coffee mixture  
  
2 teaspoons instant coffee      Stir instant coffee into water.  
1 1/2 cups water      Set aside to dissolve.

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3. Prepare cocoa/sugar mixture  
  
1/3 cup (1.11 ounces) Dutch-processed cocoa powder      Stir together 1/3 cup cocoa, brown sugar, and 1/3 cup granulated sugar in a small bowl, breaking up large clumps with fingers.  
1/3 cup (2.8 ounces) brown sugar packed      Set aside.  
1/3 cup (2.3 ounces) granulated sugar

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4. Prepare chocolate mixture  
  
6 tablespoons unsalted butter      Melt butter, remaining 1/3 cup cocoa, and chocolate in small bowl set over saucepan of barely simmering water.  
1/3 cup (1.11 ounces) cocoa  
2 ounces semisweet chocolate or bittersweet chocolate, chopped      Whisk until smooth.  
  
Set aside to cool slightly.

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5. Prepare flour mixture  
  
3/4 cup unbleached all-purpose flour (3 3/4 ounces)      Whisk flour and baking powder in small bowl to combine.  
2 teaspoons baking powder      Set aside.

6. Prepare batter

2/3 cup sugar  
1 tablespoon vanilla extract  
1/3 cup whole milk  
1/4 teaspoon table salt  
1 large egg yolk

Whisk remaining 2/3 cup sugar, vanilla, milk, and salt in medium bowl until combined.

Whisk in yolk.

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chocolate mixture  
flour mixture

Add chocolate mixture and whisk to combine.

Add flour mixture and whisk until batter is evenly moistened.

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7. Assemble

Pour batter into prepared baking dish and spread evenly to sides and corners.

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cocoa/sugar mixture  
coffee mixture

Sprinkle cocoa/sugar mixture evenly over batter (cocoa mixture should cover entire surface of batter).

Pour coffee mixture gently over cocoa mixture.

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8. Bake

Bake until cake is puffed and bubbling and just beginning to pull away from sides of baking dish, about 45 minutes. (Do not overbake.)

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9. Cool

Cool cake in dish on wire rack about 25 minutes before serving.