

# Maine Arts Camp

Recipe: Flip Flop Chocolate Pudding Cake

Chef Charlie Limoggio CEC

Yield: ½ 2 inch hotel pan

½	Cup	All-purpose flour	
½	Cup	Sugar	
¾	Cup	Unsweetened cocoa	¼ cup + 2 tablespoons
1	Teaspoon	Baking powder	
½	Teaspoon	Salt	
¾	Cup	Milk	¼ cup + 2 tablespoons
2	Tablespoons	Vegetable oil	
½	Cup	Brown sugar	Packed
2	Tablespoons	Chocolate chips	Rounded
1	Teaspoon	Vanilla extract	
¾	Cup	Boiling water	¾ cup + 2 tablespoons

Instructions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a 2 inch full hotel pan, stir together the flour, white sugar, ¾ cup of cocoa, baking powder and salt. Add milk and oil, mix well. Sprinkle brown sugar, remaining cocoa and chocolate chips over the mixture. Add the vanilla to the hot water, then pour the water over the top.
3. Bake for 30 to 35 minutes in the preheated oven, until the surface appears dry. Serve warm with a spoon or at room temperature.