Chocolate Pudding Cake

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1	cup	all-purpose flour
1	cup	sugar
1/2	cup	dutch-process cocoa powder
2	teaspoons	baking powder
1/4	teaspoon	salt
1/2	cup	whole milk
4	tablespoons	unsalted butter - melted
1	large	egg yolk
2	teaspoons	vanilla extract
1/2	cup	chocolate chips
1	cup	boiling water

Line slow cooker with aluminum foil collar and coat with vegetable oil spray.

Whisk flour, 1/2 cup sugar, 1/4 cup cocoa, baking powder and salt in large bowl. In separate bowl, whisk together milk, butter, egg yolk, and vanilla. Stir milk mixture into flour mixture until just combined. Fold in chocolate chips. Scrape batter into slow cooker and spread to edges.

Mix remaining 1/2 cup sugar with 1/4 cup cocoa, then sprinkle over top. Slowly pour boiling water over top. Do not stir. Cover and cook until top of cake looks cracked, sauce is bubbling, and toothpick comes out with moist crumbs attached, about 1.5 hours on high.

Remove foil collar and let sit 10 minutes before serving.