

Hot Fudge Pudding Pie

Recipe By *Nechama Fiddle*

Whisk by Ami



Cooking and Prep:  55
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Serves:  8

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Ingredients (12)

Main ingredients

- 1 and 1/4 cups white sugar, divided
- 1 cup all-purpose flour
- 1/2 cup Gefen Cocoa, divided
- 2 teaspoons baking powder
- 1/4 teaspoon salt

- 1/4 cup Gefen Soy Milk
 - 1/4 cup chocolate liqueur
 - 2 teaspoons Gefen Vanilla Extract
 - 1/3 cup margarine, melted
 - 1/2 cup packed light brown sugar
 - 1 and 1/4 cups hot water
 - Kineret Non-Dairy Whipped Topping Spray (or dairy whipped cream)
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Start Cooking

Prepare the Pie

1. Preheat oven to 350 degrees Fahrenheit.
2. In a medium-sized bowl, combine 3/4 cup white sugar, flour, 1/4 cup cocoa, baking powder, and salt. Add soy milk, chocolate liqueur, vanilla extract, and margarine. Mix until smooth. Pour into ungreased eight-inch square pan.
3. In a medium sized bowl, stir together the remaining 1/2 cup sugar, brown sugar, and remaining 1/4 cup cocoa. Sprinkle mixture evenly over the batter. Pour hot water over the top; do not stir.
4. Bake 40-45 minutes or until the center is almost set. Remove pie from the oven, and let stand for 15 minutes.
5. Serve warm, on individual plates, spooning the sauce on the bottom of the pan to over the top. Top with whipped cream.