

Individual Dark-Chocolate Pudding Cakes

Ingredients:

For the batter:

½ cup all-purpose flour
1 tbl. unsweetened Dutch-process cocoa powder
¾ tsp. baking powder
1/8 tsp. cinnamon
¼ tsp. salt
1 tbl. unsalted butter, softened
1/3 cup sugar
¼ tsp. pure vanilla extract
¼ cup whole milk
1 oz. white chocolate, chopped into ¼ inch pieces (about ¼ cup)

For the topping:

2 ½ tbl. granulated sugar
2 ½ tbl. packed light-brown sugar
¼ cup unsweetened Dutch-process cocoa powder
¾ cup boiling water
Vanilla ice cream for serving

Directions:

Make the batter: Preheat oven to 350°, with a rack in center. Sift together flour, cocoa powder, baking powder, cinnamon, and salt into a medium bowl; set aside.

Stir together butter, sugar, and vanilla in another medium size bowl. Stir in flour mixture and milk, then the chocolate.

Make the topping: Stir sugars in a small bowl, smoothing any lumps. Sift in cocoa powder; stir to combine.

Place 3 ramekins (each 3 ½ inches in diameter and 1 ½ inches deep) on a baking sheet. Pour in batter. Sprinkle with the topping. Pour ¼ cup boiling water into each. Bake until set, 25 – 28 minutes. Top with ice cream; serve immediately.

~ Credit: Martha Stewart Living