# Hot Chocolate Cake with Ice Cream 

NIBBLEDISH CONTRIBUTOR

## Ingredients

## Serves 6

6 tbsp butter
1 oz semisweet chocolate, chopped
1 large egg yolk
1 cup flour
$11 / 4$ cups sugar
2/3 cup unsweetened Dutch-process cocoa powder
2 tsp baking powder
$1 / 4$ tsp salt
$21 / 2$ cups milk
2 tsp vanilla
$1 / 3$ cup brown sugar
vanilla ice cream

## Instructions

Preheat the oven to 350 . Microwave butter and chocolate in a bowl until melted. Add the egg yolk. In another bowl, mix flour, $3 / 4$ cup sugar, $1 / 3$ cup cocoa powder, baking powder and salt. Stir in $1 / 2$ cup milk, vanilla and the butter mixture. Spread into an ungreased, shallow 2 qt. baking dish.

Mix the remaining $1 / 2$ cup sugar, remaining $1 / 3$ cup cocoa powder and brown sugar in another bowl and sprinkle over batter. Heat the remaining 2 cups of milk until simmering (microwave works) and slowly pour over the mixture in the baking dish (don't stir). Bake for 40 to 50 minutes-keep an eye on this towards that time because it won't take long to burn. The top will be a cake/brownie texture so check it with a toothpick, inserted in the center, some moist crumbs should be attached or however
you want it to come out...it's chocolate and hard to go wrong.
Spoon into bowls and add a scoop (or two) of vanilla ice cream on the side. Serve immediately or pudding layer will be absorbed by the cake layer.... which really isn't that heartbreaking because it's all good.

