

Smith College Brownie Pudding

4 $\frac{3}{4}$ oz All Purpose Flour
2 $\frac{3}{4}$ tsp Baking Powder
 $\frac{3}{4}$ tsp Salt
7 $\frac{1}{4}$ oz Granulated Sugar
 $\frac{3}{4}$ oz Cocoa
 $\frac{3}{4}$ cup 2% Milk
1 tsp Vanilla
1 $\frac{1}{4}$ oz Shortening, melted
2 oz Walnuts
Light Brown Sugar
Cocoa
Hot Water

Sift flour, baking powder, salt, sugar and cocoa in mixing bowl. Add milk, vanilla and melted shortening, mix well and add walnuts. Spread in 9x9x2 inch baking pan. Mix brown sugar and cocoa together and spread over batter. Pour boiling water over entire pudding. Bake at 350-degrees for 40-50 minutes. Serves 10.