

# chocolate soufflé-ey cake

by BEAUTY, LOVE & GRUB

SERVES 6-8

*My mom has been making this wonderfully delicious and ridiculously simple dessert for as long as I can remember. It's like a chocolate soufflé, but instead of the sauce being in the middle, it makes its own sauce on the bottom. Accompanied by your favorite ice cream, it's perfection. It's an ideal dessert to serve when you're surprised by last minute guests because it takes about 10 minutes to prepare, and you probably have all of the ingredients already in your kitchen. It doesn't get much better than that!*

1 cup	all-purpose flour
¾ cup	granulated sugar
3 tablespoons	good unsweetened cocoa powder (sift if it has lumps)
2 teaspoons	baking powder
¼ teaspoon	kosher salt
½ cup	milk (at least 2% milk so it has some fat)
2 tablespoons	canola oil
1 teaspoon	pure vanilla extract
1 cup	brown sugar, lightly packed
¼ cup	good unsweetened cocoa powder (sift if it has lumps)
1 ¾ cups	very hot tap water

Preheat the oven to 350 degrees. Butter a 9x9x2 pan or use an ungreased 10-inch round cast iron skillet (I like this because it just appears more special).

In a large bowl, use a wire whisk to combine the flour, granulated sugar, 3 tablespoons of unsweetened cocoa powder, baking powder, and salt. Add in the milk, canola oil, and vanilla extract, and stir with the wire whisk to combine.

Pour the batter into the pan or cast iron skillet and spread evenly. Sprinkle the brown sugar and then the ¼ cup cocoa over the batter evenly. Carefully pour the hot water over it all.

Bake for 40 minutes and allow to stand for 15 minutes before serving. Spoon individual portions into a bowl, top with ice cream, and spoon more sauce on top of the ice cream.

\*This can be made in advance, left at room temperature, and reheated for 10-15 minutes at 300 degrees just before serving.