

Ingredients

- 1 CUP ALL-PURPOSE FLOUR
- $\frac{3}{4}$ CUP SUGAR
- 6 TABLESPOONS BAKING COCOA (DIVIDED INTO 2 TBSP AND 4 TBSP)
- 2 TEASPOONS BAKING POWDER
- $\frac{1}{4}$ TEASPOON SALT
- $\frac{1}{2}$ CUP MILK
- 2 TABLESPOONS VEGETABLE OIL
- 1 TEASPOON VANILLA EXTRACT
- 1 CUP PACKED BROWN SUGAR
- 1 $\frac{3}{4}$ CUPS HOT WATER

Other Materials

- NUTS (WHOLE WALNUTS OR PECANS WORK WELL)
 - IN CASE OF A NUT ALLERGY, HARD CANDIES CAN ALSO BE USED.
- MEDIUM MIXING BOWL
- 9 IN SQUARE BAKING PAN
- MEASURING CUPS AND SPOONS
- PAPER PLATE
- SPOON/RUBBER SPATULA

Just the Recipe

IN A MEDIUM BOWL, COMBINE FLOUR, SUGAR, 2 TABLESPOONS COCOA, BAKING POWDER, AND SALT.

STIR IN THE MILK, OIL, AND VANILLA UNTIL SMOOTH.

SPREAD MIXTURE IN AN UNGREASED 9-IN SQUARE BAKING PAN.

COMBINE BROWN SUGAR AND REMAINING COCOA; SPRINKLE OVER BATTER.

POUR HOT WATER OVER ALL; DO NOT STIR.

BAKE AT 350 FOR 35-40 MINUTES.

SERVE WARM. TOP WITH WHIPPED CREAM, ICE CREAM, OR FRESH FRUIT IF DESIRED.

