# Vegan Fudge Pudding Cake
Yield: 9Ž X 13Ž pan

Ingredients
2 cups all-purpose flour
1 ½ cups sugar
  cup cocoa
1 Tablespoon baking powder
¼ teaspoon salt
1 cup soymilk
¼ cup oil
¼ teaspoon vanilla
1 ½ cups brown sugar
½ cup cocoa
3 cups boiling water or strong hot coffee

Instructions
1. Mix first set of ingredients and spread into 9Ž X 13Ž pan.
2. Mix brown sugar and cocoa and sprinkle evenly over top of cakes.
3. Pour 3 cups of boiling water over each cake. Do not stir.
4. Bake for 45…50 minutes at 350°F.