

## Betty's Bubbly Brownie Pudding Recipe



Uploaded on Sep 1, 2009

In this video, Betty demonstrates how to make her Bubbly Brownie Pudding. This dessert is just like brownies, but when baked, it forms a rich chocolate sauce over the top and sides. It's choco-licious!

### Ingredients:

- 1 cup self-rising flour
- $\frac{3}{4}$  cup sugar
- $\frac{3}{4}$  cup chopped pecans
- $\frac{1}{2}$  cup milk
- $\frac{1}{4}$  cup cocoa (for the brownie mixture)
- 2 tablespoons butter or margarine, melted
- 1 teaspoon vanilla extract
- 1  $\frac{3}{4}$  cup hot water
- $\frac{3}{4}$  cup firmly packed light brown sugar
- 2 tablespoons cocoa (for the topping)
- whipped topping (or ice cream) for serving

Combine 1 cup self-rising flour,  $\frac{3}{4}$  cup sugar,  $\frac{3}{4}$  cup chopped pecans,  $\frac{1}{2}$  cup milk,  $\frac{1}{4}$  cocoa, 2 tablespoons melted butter or margarine, and 1 teaspoon vanilla extract. Stir well. Spread batter evenly in an ungreased 10-inch by 8-inch by 2-inch baking dish. Combine 1  $\frac{3}{4}$  cups hot water,  $\frac{3}{4}$  cup firmly packed brown sugar, and 2 tablespoons cocoa. Stir well. Pour mixture over batter. Bake at 350 degrees for 30 to 35 minutes. Serve warm with whipped topping or iced cream. Fantastic!!!