Vegan Fudge Pudding Cake
Yield: 9" X 13" pan

Ingredients
2 cups all-purpose flour
1 ½ cups sugar
⅓ 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 9" X 13" 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.