

# Warm Chocolate Pudding Cake w/Kahlua Whipped Cream

## GOODBYE GLUTEN

HAPPY HEALTHY  
DELICIOUS EATING  
WITH A TEXAS TWIST



KIM STANFORD  
AND  
BILL BACKHAUS



Chewy, crunchy, chocolaty—you won't be able to put this cake down. This recipe is unique in that you mix dry ingredients together with the buttermilk, oil, and vanilla. Then you mix the icing ingredients, pour them on top, and bake all together. *Viola*. And so easy.

"The authors have done the homework on labels, so the reader doesn't have to." —Kim Pierce, co-author of *Phytopia Cookbook* and contributor to *Dallas Morning News*

"Wonderfully 'kitchen cook friendly' in content and presentation." —*Midwest Book Review*



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## Ingredients

5 tablespoons cocoa powder (divided use): Nestlé or Ghirardelli Unsweetened  
1 cup Pamela's Baking & Pancake Mix  
2/3 plus 1/8 cup granulated sugar (divided use)  
1/2 teaspoon sea salt  
1/2 cup buttermilk  
1/2 cup oil  
1 egg  
1 tablespoon vanilla: McCormick or Adams Pure  
3/4 cup walnuts plus more for garnish  
1/2 cup semisweet chocolate chips: Nestlé Toll House  
1/8 cup brown sugar  
1/2 cup boiling water  
Kahlua Whipped Cream (recipe follows)  
2 to 3 sliced bananas  
1 cup heavy whipping cream  
1/4 to 1/2 cup granulated sugar or to taste  
1 tablespoon Kahlua or to taste

## Kahlua Whipped Cream

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1/4 to 1/2 cup granulated sugar or to taste  
1 tablespoon Kahlua or to taste

## Instructions

YIELD: 10 to 12 BOWLS

Preheat oven to 350 F.

In a large mixing bowl, combine 4 tablespoons cocoa powder, baking mix, and 2/3 cup sugar. Add the buttermilk, oil, egg, and vanilla. Stir well. Add walnuts and chocolate chips.

Pour into a nonstick 8x8x2-inch pan.

Combine remaining 1 tablespoon cocoa, 1/8 cup granulated sugar, and 1/8 cup brown sugar and mix well. Sprinkle mixture evenly over cake batter. Pour boiling water over all.

Bake 20 to 23 minutes. Remove from oven and let cool 5 minutes. Cut around the edges and scoop into bowls. Add banana slices, additional chopped walnuts, and Kahlua Whipped Cream.



## Kahlua Whipped Cream

Whip cream to the consistency of butter. Add sugar and Kahlua. Mix well.