

Chocolate Upside Down Cake

From the kitchen of Michele Kuhns' Mom

- 1 c. flour
- 2 tsp. baking powder
- ½ tsp. salt
- ¾ c. sugar
- ½ c. milk
- 1 tsp. vanilla
- 2 Tbsp. shortening, melted
- ¾ c. chopped walnuts

- ¾ c. brown sugar
- ¼ c. cocoa powder

- 1 ¾ c. boiling water

Preheat oven to 350° F.

Grease an 8" x 8" square pan.

- Sift the dry ingredients together.
- Add the milk, vanilla and melted shortening. Mix well until incorporated.
- Stir in the chopped walnuts.
- Pour batter into the greased pan.
- Mix the brown sugar and additional ¼ c. cocoa powder together. Sift this over the top of the batter – before baking.
- Pour the boiling water over the top of the batter and brown sugar/cocoa mixture.

Bake 45 minutes in 350° oven.

To serve, flip a slice over onto a plate to see the chocolate sauce drip down the sides.

Note from Michele: This is best served warm with whipped cream or ice cream, but it's also yummy served at room temperature.