



COCOA ROUGE

Deep-red color and robust, fudge-like flavor.

From Guittard, one of America's oldest chocolatiers.

Perfect for any recipe calling a Dutch-process cocoa.

200669

© NET WT 16 OZ (1 LB) 454g

KING ARTHUR FLOUR | NORWICH, VERMONT 05055

kingarthurfLOUR.com | 800.827.6836

DEEP DARK PUDDING CAKE

CAKE

1/2 cup King Arthur Unbleached
All-Purpose Flour
1/4 cup sugar
1/4 cup Cocoa Rouge
1/4 cup almond or hazelnut flour
1/4 teaspoon salt
1 teaspoon baking powder
1 teaspoon vanilla
3 tablespoons melted butter
1 large egg
1/2 cup milk

TOPPING

1/2 cup sugar
2 tablespoons Cocoa Rouge
Pinch of salt
1 cup hot milk or water

Nutrition Facts

Serving Size 1 Tablespoon (6g)
Servings Per Container 75

Amount Per Serving

Calories 20 **Calories from Fat 10**

% Daily Value*

Total Fat 1.5g **2%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 30mg **1%**

Total Carbohydrate 2g **1%**

Dietary Fiber 2g **8%**

Sugars 0g

Protein 1g

Vitamin A 0% • **Vitamin C 0%**

Calcium 0% • **Iron 15%**

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories:	2,000	2,500
Total Fat	Less than		65g	80g
Saturated Fat	Less than		20g	25g
Cholesterol	Less than		300mg	300mg
Sodium	Less than		2,400mg	2,400mg
Total Carbohydrate			300g	375g
Dietary Fiber			25g	30g

INGREDIENTS: HIGH FAT COCOA (PROCESSED WITH ALKALI).

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TO MAKE THE CAKE

Mix together flour, sugar, cocoa, nut flour, salt and baking powder.

Whisk in vanilla, melted butter, egg and milk. Scoop about 1/3 cup of batter into four 1-cup greased ramekins. Place ramekins on baking sheet.

TO MAKE THE TOPPING

Whisk together sugar, cocoa and salt. Divide among ramekins, using 2 tablespoons for each. Top each with 1/4 cup hot milk or water.

Bake in a preheated 350°F oven for 18 to 22 minutes. Cake should be puffy, with some liquid boiling up around edges. Serve hot or warm with whipped cream, toasted marshmallow, ice cream or a splash of Irish Cream, if desired.

Yield: 4 servings.

Produced on equipment that also processes eggs, milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry. **200669B01A**

