Chocolate-Almond Pudding Cake

1 c. sugar, divided
1 cup white flour
¼ t. salt
2 t. baking powder
¼ c. canola oil
½ c. low- or no-fat milk
1 t. vanilla
½ t. almond extract
¼ c. unsweetened cocoa
1 c. boiling water

Coat 8” square cake pan with cooking spray.
Combine ½ c. sugar, flour, salt, and baking powder.
Whisk in oil, milk, and both extracts.
The batter will be quite stiff.
Scrape the batter into the pan and smooth the top.

Stir together cocoa and remaining ½ c. sugar.
Sprinkle this mixture over the batter.

Pour boiling water over the batter. Do not stir.

Bake for 25-35 minutes, until the top of the cake looks crisp and crackled and a cake tester inserted into a “cakey” area comes out clean.

Cool for about 5 minutes.

Serve warm from the baking pan.