Mocha Pudding Cake

Ingredients
- Cooking spray
- 1 1/2 cups granulated sugar, divided
- 1 cup all-purpose flour
- 1/4 teaspoon salt
- 1/2 cup unsweetened cocoa, divided
- 2 teaspoons baking powder
- Pinch of cinnamon
- 1/4 cup canola oil
- 1/2 cup 1% milk
- 1 teaspoon vanilla
- 2 heaping teaspoons espresso coffee powder or regular or decaffeinated coffee powder
- 1 cup boiling water

Directions
- Position a rack in the center of the oven and preheat the oven to 350°. Coat an 8” x 8” baking pan with cooking spray.
- In a large bowl combine, the flour, salt, baking powder, cinnamon, 2/3 cup of the sugar, and 1/4 cup of the cocoa. Whisk in the oil, milk, and vanilla. The batter will be stiff. Scrape the batter into the prepared pan and smooth the top.
- In a small bowl stir together the remaining 2/3 cup sugar and 1/4 cup cocoa. Sprinkle it evenly over the cake batter. Dissolve the coffee powder in the boiling water and pour it over the batter. Do not stir.
- Melt the butter and the remaining oil in the skillet over medium heat. Add the chile flakes and the lemon zest and cook until fragrant. Whisk in the reserved pasta water.
- Bake for 25 to 30 minutes or until the top of the cake looks crisp and crackled or a toothpick inserted into a “cakey” area comes out clean. Cool for 5 minutes and serve warm from the pan.