## Goop

Recipe by: Settlement Cookbook, modified by the O'Connor clan
Servings: 4

| Amount | Ingredient | Prep Notes |
| :--- | :--- | :--- |
| 1 cup | flour |  |
| 2 tea- | baking powder |  |
| spoons |  |  |
| $1 / 2$ | salt |  |
| teaspoon |  |  |
| $2 / 3$ cup | sugar |  |
| $1 / 2$ cup | milk | finely chopped |
| 1 oz | unsweetened | melted |
|  | chocolate |  |
| 2 table- | butter |  |
| spoons |  |  |
| 1.5 tea- | vanilla |  |
| spoons |  |  |
| $1 / 4$ cup | sugar | finely chopped, can substitute 9 tablespoons |
| $1 / 2$ cup | brown sugar | cocoa powder in a pinch |
| 3 oz | unsweetened |  |
| $1 / 4$ | chocolate | salt |

- preheat oven to 350
- mix together flour, baking powder, $1 / 2$ teaspoons of salt, and $2 / 3$ cups of sugar
- add milk, chocolate, butter, and 1.5 teaspoons of vanilla and mix well
- pour mixture into greased 2-3 quart casserole
- combine white and brown sugar, chocolate, salt, and vanilla; spread evenly over first mixture
- pour boiling water over this, but do NOT stir
- bake for 50 minutes or until cake tests done

