(Dairy-free) Pouding Chômeur

(Poor Man's Pudding Cake -Dairy-free)

Ingredients (6 portions)

For the cake

375 ml (1 1/2 cup):	all purpose flour
180 ml (3/4 cup):	dark brown sugar
15 ml (1 tbsp.):	baking powder
2.5 ml (1/2 tsp.):	salt
45 ml (3 tbsp):	coconut oil, melted
180 ml (3/4 cup):	coconut milk
5 ml (1 tsp.):	vanilla extract

For the sauce

125 ml (1/2 cup):	dark brown sugar
500 ml (2 cups):	boiling water

Hints!

☑ Use maple syrup instead of dark brown sugar for the sauce.

☑ The coconut milk can be replaced by any other type of non-dairy (or dairy) milk.

Directions

1. Preheat oven to 350F.
2. In a bowl, combine dry ingredients.
3. In the same bowl, add wet ingredients. Mix until you obtain a ball of dough.
4. Place the dough in an oven-safe pan, making sure to spread it to cover the bottom of the pan.
5. Spread the dark brown sugar (for the sauce) over the ball of dough. Carefully pour boiling water on top.
6. Bake for 40 minutes, or until the center is cooked through.