

Double Fudge Cake



PREPARATION TIME
10 minutes



COOKING TIME
35 minutes



PERFECT PARTNER
vanilla ice cream



Chocolate squares hold their shape while melting—so don't wait for them to look completely melted or they may burn. Use low heat and test the melting progress by stirring frequently.

SHOPPING LIST

- semisweet chocolate
- prepared chocolate frosting

ON HAND

- eggs • butter • milk • sugar
- flour • baking powder
- salt

INGREDIENTS

- 3 eggs
- 1½ cups sugar
- ½ cup milk
- 1½ cups all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 1 cup butter or margarine
- 4 ounces semisweet chocolate
- 1 (16-ounce) can prepared chocolate frosting

SERVES 20

COOKIN' Express

- For the best “no-crumble” results when removing a cake from a pan, cool in the pan for about 10 minutes; remove while slightly warm.
- Use a small plastic bag as a “glove” when greasing a baking pan. It’s an efficient way to avoid greasy hands and reduce cleanup time.

Make Ahead

Bake this delicious cake up to 2 days ahead; cool completely and cover with plastic wrap. Store at room temperature until ready to frost.

- 1 Preheat oven to 350°F. Whisk eggs, sugar and milk in a medium bowl. Mix flour, baking powder and salt in a large bowl. Pour egg mixture into flour mixture; mix until well blended.

♦ VARIATION

Serve slices of rich fudge cake in pools of puréed raspberries or strawberries. Top with more sauce or whole berries.



- 2 Grease a 9 x 13-inch baking pan. Melt butter and chocolate in top of a double boiler set over gently simmering water. Cool slightly.

- 3 Blend chocolate mixture into batter. Pour into prepared baking pan.



- 4 Bake for 35 minutes or until a toothpick inserted in center comes out clean. Cool cake in pan on a wire rack; remove. Spread top with prepared frosting.