

Fudge-Nut Brownie Cake



PREPARATION TIME
20 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
frozen yogurt



For the best buy and the most flavor, buy unshelled nuts and chop them yourself. Choose nuts that feel firm and that do not have cracked shells. To retain freshness, store shelled nuts in the refrigerator.

SHOPPING LIST

- dark corn syrup
- chocolate morsels • walnuts
- raspberries

ON HAND

- butter • eggs • milk • sugar
- flour • vanilla extract

INGREDIENTS

- 1/2 cup dark corn syrup
- 1/2 cup butter or margarine
- 1 cup semisweet chocolate morsels
- 1/2 cup sugar
- 3 eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 cup chopped walnuts

GLAZE:

- 2/3 cup semisweet chocolate morsels
 - 2 tablespoons butter or margarine
 - 4 tablespoons dark corn syrup
 - 2 teaspoons milk
- Chopped nuts and fresh raspberries for topping

SERVES **9**

COOKIN' *Express*

- Chocolate curls make an easy garnish. Warm a bar of chocolate in your hands and cut thin ribbons of chocolate with a vegetable peeler. The chocolate will curl as you cut.
- When time is really short, serve the cake warm from the oven without the glaze.

Make Ahead

This cake freezes well. Bake as recipe directs, but do not glaze. Let cool completely; wrap in plastic wrap, then in foil. Freeze for up to 1 month.

♦ VARIATION

For a pretty presentation, make glaze with white chocolate morsels instead of semisweet morsels.

1 Grease and flour a 9-inch round cake pan. Combine corn syrup and butter in a saucepan; bring to a boil, stirring continually. Add chocolate and stir until melted. Remove from heat.



2 Add sugar, eggs and vanilla. Stir until well combined. Blend in flour and walnuts. Preheat oven to 350°F.

3 Pour mixture into prepared pan. Bake until a toothpick inserted in center comes out clean, about 30 minutes. Cool in pan for 10 minutes. Loosen cake edges; turn out onto rack to cool.



4 For glaze, combine chocolate, butter and corn syrup in a saucepan; cook over low heat until chocolate melts. Remove from heat; stir in milk. Pour glaze over cake. Let stand. Top with nuts and berries.