

# Chocolate Fudge Cake



## Ingredients

- 2 cups (500 mL) all-purpose flour
- 1 cup (250 mL) cocoa powder
- 1 1/4 tsp (6 mL) baking soda
- 3/4 cup (180 mL) Butter, at room temperature
- 2/3 cup (160 mL)
- 3/4 cup (180 mL) brown sugar
- 2 eggs
- 1 1/2 cups (375 mL) Milk
- 1 tbsp. (15 mL) white vinegar
- 2 tsp (10 mL) vanilla extract

## Frosting

- 1 cup (250 mL) unsalted Butter, softened

- 1 3/4 cups (430 mL) icing sugar, sifted
- 6 oz. (180 g) unsweetened chocolate, chopped, melted
- 1 tbsp. (15 mL) vanilla extract

Prep. Time: 45mins | Cooking Time: 30 mins |

Serves: 16

## Preparation

Preheat oven to 350°F (180°C). Line the bottoms of two 9-inch (23 cm) round cake pans with parchment paper.

Butter paper and sides of pans. Dust with flour.

Turn pans over and tap to remove excess flour.

Sift together flour, cocoa and baking soda.

Set aside.

Cream butter and sugars at medium speed until light and fluffy.

Add the eggs one at a time, beating well after each addition and scraping down the sides of the bowl.

In another bowl, combine milk, vinegar and vanilla.

Fold in one third of the flour mixture. Add half the milk and combine gently.

Repeat, then finish with the remaining flour.

Divide the batter equally between the prepared pans.

Bake until a paring knife inserted in the center comes out clean, about 30 minutes.

Transfer pans to wire racks and cool 10 minutes. Remove cake from pans, peel off parchment paper and place directly on racks to cool completely.

Slice each cake horizontally into 2 equal layers.

### Prepare frosting:

Beat butter and icing sugar at medium speed until mixture is smooth. Add cooled melted chocolate and vanilla and continue beating until shiny and smooth.

Using a metal offset spatula, assemble and ice the cake. Refrigerate 1 hour before serving.

## Enjoy!!



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