

AUNT EMILY'S ICED FUDGE CAKE

Submitted by Hilda Cope Povall

Ingredients for Cake:

8 ounces unsalted butter

3 ounces Baker's Unsweetened Chocolate Bars [Editor's Note: Be sure to measure weight as 1 square no longer equals 1 ounce]

4 large eggs

1 1/2 cups all-purpose flour, sifted

2 cups sugar

1/2 teaspoon salt

2 cup pecans or walnuts, chopped

1 teaspoon vanilla

Preheat oven to 325 °. Melt butter and chocolate over low heat (or in a microwave). Sift sugar, flour and salt together. Beat eggs until foamy and thick in a mixer. Add sugar, flour and salt mixture to the beaten eggs. Add butter and chocolate mixture. Add vanilla. Stir in nuts by hand. Bake in a greased and floured (or spray with cooking spray) a 15 1/2 X 10 1/2 X 1 inch pan at 325 ° for 35 minutes. Pan must be this size!

Ingredients for Chocolate Icing:

6 Tablespoons half-and half

6 Tablespoons butter

4 Tablespoons cocoa

1 pound powdered sugar

Pinch of salt

1 teaspoon vanilla

Melt butter in half-and half over low heat. Place cocoa and sugar in a small mixing bowl. Add heated butter mixture while beating. Add salt and vanilla. Spread over cooled cake still in the pan. Slice cake in 48 squares. (This icing is also great for cupcakes).