

Fudgy Pudgy Cake

CAKE:

½ cup baking cocoa
1 cup hot water
¾ cup butter, softened
2 ¾ cup brown sugar
3 ea eggs
2 ½ cup flour
2 tsp baking soda
1 tsp baking powder
¾ tsp salt
1 cup buttermilk
1 ½ tsp vanilla extract

Combine cocoa and hot water until smooth; cool. In large mixing bowl, cream butter and brown sugar. Add eggs, beating well. Combine the flour, baking soda, baking powder and salt; add to creamed mixture alternately with buttermilk and cocoa mixture. Stir in vanilla.

Pour into 3 greased and waxed paper-lined 9 in pans. Bake at 350 for 20-25 min. Cool for 10 min, remove from pans to wire racks to cool completely.

FILLING:

1 cup sugar
2 TBSP cornstarch
1 cup milk
2 tsp vanilla extract
1 cup butter, softened

In a small saucepan, combine sugar and cornstarch. Gradually stir in milk until smooth. Bring to boil; cook and stir for 2 min. or until thickened. Remove from the heat; stir in vanilla. Cool completely. In a small mixing bowl, cream butter. Gradually beat in cooled mixture.

GLAZE:

¼ cup butter, softened
2 TBSP baking cocoa
¼ cup milk
2 cup powdered sugar

In a small saucepan, melt butter; stir in cocoa until smooth. Add milk. Bring to a boil. Remove from heat. Beat in powdered sugar until blended. Cool for 15 min.

Place one cake layer on serving plate; spread with half of the filling. Repeat layers. Top with the remaining cake layer. Spread glaze over top of cake. Garnish with chocolate curls if desired. Store in refrigerator. YIELD: 12-14 servings.