



**Diana's Chocolate Fudge Cake**

**3-oz baker's cocoa**  
**2-tsp baking soda**  
**½ - c butter**  
**3-large eggs**  
**1-c light sour cream**

**2¼-c sifted unbleached all purpose flour**  
**½ -tsp salt**  
**2¼-c packed light brown sugar**  
**1½ -tsp vanilla**  
**1-c boiling water**

- 1. Grease & flour 2 (9x1½") pans.**
- 2. Sift all dry ingredients together (incl. cocoa).**
- 3. Beat butter till soft in large bowl. Add brown sugar and eggs, beat on high mixer speed till light & fluffy (about 5 minutes).**
- 4. Beat in vanilla.**
- 5. Stir in dry ingredients alternately with sour cream (with wooden spoon or mixer on low speed) until batter is smooth.**
- 6. Stir in boiling water. Pour into pans, bake at 350 F for 35 minutes or until centers spring back when lightly pressed.**
- 7. Cool in pans 10 minutes.**
- 8. Loosen around edges with a small knife; turn out onto racks. Cool completely.**

### **Frosting**

**½ -c butter**  
**½ -c 1% milk**  
**2-tsp vanilla**

**½ -c butter (you can use lots less)**  
**1-lb powdered sugar**

- 1. Melt butter, remove from heat.**
- 2. Combine sugar, cocoa, milk & vanilla in medium bowl. Beat until smooth.**
- 3. Add butter, mix well.**
- 4. Set bowl in pan of ice water and beat until frosting is thick enough to spread and hold its shape (or, refrigerate until thick, stirring occasionally).**

**Cut 12. Each piece is 574 calories (only 32.7% fat! ☺)**

