

Burnt Sugar Fudge Cake

Cake:

2 ¼ cups sifted cake flour

*2 cups light brown sugar, firmly
packed*

1 teaspoon baking soda

¾ teaspoon salt

½ cup shortening

1 cup buttermilk or sour milk

1 teaspoon vanilla

3 eggs

2 ounces melted, unsweetened

chocolate

Sift flour, baking soda & salt. Put brown sugar through a sieve. Mix well. Add shortening, 2/3 cup buttermilk & vanilla. Beat 250 strokes or 2 minutes at medium speed. Add remaining buttermilk, eggs & chocolate. Beat 250 strokes or 2 minutes at medium speed. Pour into 3 greased & floured 8" cake pans. Bake at 350° at 30-35 minutes. Cool. Frost with carmel icing or a very, very rich chocolate frosting.

Carmel Icing:

¾ cup butter

*1½ cups light brown sugar, firmly
packed*

½ teaspoon salt

6 tablespoons milk

3¾ cups powdered sugar

¾ teaspoons vanilla

Combine butter, brown sugar & salt. Boil 2 minutes over low heat, stirring constantly. Add milk; bring to a boil. Remove from heat. Cool slightly. Add powdered sugar & beat until thick enough to spread. Add vanilla. Frost cake.

For shadow effect: melt 1 teaspoon shortening with 1 ounce unsweetened chocolate. Dribble onto edge of the cake, allowing it to run freely over sides.