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Fudge Bottom Fudge Cake

Prep time: 15 minutes

Servings: 6 to 8

Here's What You Need:

- 1 cup all-purpose flour
- 2/3 cup sugar
- ¼ cup + 2 tablespoons unsweetened cocoa powder, divided
- 1 ½ teaspoon baking powder
- ½ teaspoon salt
- ½ cup milk
- ½ stick unsalted melted butter, cooled slightly
- 1 cup chocolate chips
- ½ teaspoon vanilla extract
- ¾ cup light or dark brown sugar
- 1 ¾ cup boiling water, divided

Here's How You Do It:

Preheat oven to 350 degrees.

In a large bowl, mix flour, sugar, 2 tablespoons unsweetened cocoa powder, baking powder, and salt.

Pour in cooled melted butter, milk, chocolate chips and vanilla extract; stir.

Spread mixture into lightly-greased, 8-inch square baking pan; set aside.

In a medium bowl, mix together ¼ cup cocoa powder and brown sugar. Sprinkle on top of the cake to cover. Then using two coffee mugs, place 1 cup in one mug and ¾ cup in another, and heat in the microwave for 3 minutes on high. Using oven mitts, remove from microwave. (If you do not have a microwave, measure water and bring to a boil). Pour over batter and bake for 35 - 40 minutes until cake looks firm, but it will be a little jiggly, because there is fudge on the bottom....

Remove from oven; cool for 15 to 20 minutes before serving.