

# chocolate fudge cake

BEAUTY, LOVE & GRUB  
adapted from Diane Worthington

SERVES 6-8

*It's simple. It's delicious. It's perfect for last-minute guests and anytime you want to impress. That's all I'm going to write. It will speak for itself.*

1 cup	all-purpose flour
1 cup	white granulated sugar
½ teaspoon	baking soda
½ cup	water
½ cup (1 stick)	unsalted butter
½ cup	good unsweetened cocoa powder (preferably sifted)
¼ cup	buttermilk
1	large egg, beaten
1 teaspoon	pure vanilla extract

## FROSTING:

4 tablespoons	unsalted butter
¼ cup	good unsweetened cocoa powder (preferably sifted)
¼ cup	buttermilk
1 cup	confectioner's sugar (preferably Domino Brand)
1 teaspoon	pure vanilla extract

Preheat oven to 400 degrees. Butter a 9-inch round springform pan. Set aside. In a medium bowl, combine the flour, sugar, and baking soda. Mix with a wire whisk to blend. Set aside.

In a medium non-stick saucepan, combine the water, butter, and cocoa powder and stir to blend. Cook over medium-high heat, stirring constantly, until well blended and it just comes to a boil, about 2 minutes. Gradually stir in the dry ingredients until blended. Reduce heat to medium. Add the buttermilk, egg, and vanilla, and mix vigorously until well blended. (Don't overmix or it may affect the way the cake rises.) Remove from heat and pour it into the springform pan. Bake for 15 minutes, or until the top just begins to crack and the center is still slightly moist when pierced with a skewer.

While the cake is baking, make the frosting. Rinse out the pan used to make the batter or use a new pan. Add the butter, cocoa powder, and buttermilk to the pan and bring it to a boil over medium-high heat, stirring until blended. Add the confectioner's sugar and vanilla and stir until all of the lumps have dissolved. Remove from heat.

While the cake is still hot, pierce holes all over the top with a toothpick or skewer and then pour the frosting over. You can keep piercing the cake after you've poured the frosting to create a fudgier interior. Transfer the cake to a platter and release and remove the sides of the springform pan, allowing the frosting to drip down over the cake. Let sit for at least 15 minutes. Top with fresh fruit and/or sprinkle with sea salt. Serve with ice cream if you wish.

Deliciousness brought to you by BEAUTY, LOVE & GRUB