

Mountain Meadow Chocolate Fudge Cake

Origin: Sticky, Chewy, Messy, Goopy by Jill O'Connor

Yield: 16 servings

Prep Time: 10 minutes

Cooking Time: 20 to 25 minutes



Ingredients:

- 2 cups all purpose flour
- 1 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1 cup (2 sticks) unsalted butter
- 1 cup boiling water
- 4 oz unsweetened chocolate, chopped
- 2 cups sugar
- 1/2 cup buttermilk
- 2 large eggs
- 1 tbsp pure vanilla extract

For the fudge pecan icing:

- 3 oz unsweetened chocolate, chopped
- 1/2 cup (1 stick) unsalted butter
- 1/3 cup buttermilk
- 1 tsp pure vanilla extract
- pinch of salt
- 3 to 4 cups confectioners sugar, sifted
- 1 1/2 cups chopped pecans, toasted

Directions:

Position a rack in the middle of the oven and preheat to 400 degrees. Brush a 9x13 inch baking pan with melted butter or spray with a nonstick spray.

Sift the flour, baking powder, baking soda, and salt together in a large bowl and set aside.

Combine the butter, boiling water, and chocolate in a saucepan. Place the saucepan over medium-low heat and whisk gently until the butter and chocolate are melted and the mixture is smooth. Remove the pan from the heat and whisk in the sugar. Quickly whisk in the buttermilk and then the eggs and vanilla. Using an electric mixer set on medium speed, beat the chocolate mixture into the dry ingredients just until combined and a smooth batter forms, about 1 minute.

Pour the batter into the prepared pan. Bake until the cake starts to pull away from the sides of the pan and a wooden skewer inserted into the middle of the cake comes out clean, 20–25 minutes.

Meanwhile, make the icing. Combine the chocolate, butter, and buttermilk in a saucepan and cook, stirring over medium heat, until the chocolate is melted. Remove from the heat and whisk in the vanilla, salt, and 3 cups of the confectioners sugar. If you would like the icing sweeter and thicker, whisk in the remaining sugar to taste. Stir in the pecans.

Transfer the cake to a wire rack and pour the warm icing over the cake while it too is still warm in the pan. Let cool completely, then cut into squares and serve.