

Amaretto Fudge Cake

*Vaer saa god Cookbook
Best of the Best from Minnesota Cookbook*

Servings: 12

*1 3/4 cups flour
1 1/2 cups sugar
3/4 cup cocoa
1 1/2 teaspoons baking
soda
1 1/2 teaspoons baking
powder
1/2 teaspoon salt
2 eggs
2/3 cup skim milk
1/2 cup + 2 tablespoons
Amaretto
1/2 cup unsweetened
applesauce
2 teaspoons vanilla
1/2 cup boiling water
TOPPING
1/4 cup miniature chocolate
chips
1/4 cup almond slices*

Preheat the oven to 325 degrees.

Spray a nine-inch springform pan with nonstick vegetable spray.

In a bowl, combine the flour, sugar, cocoa, baking soda, baking powder, salt, eggs, milk, amaretto, applesauce, vanilla and water. Beat for 2 minutes (The batter will be thin).

Bake for 12 minutes.

In a bowl, combine the chocolate chips and almond slices. Sprinkle on the top of the cake.

Bake for 40 to 45 minutes.

Cool for 30 minutes. Loosen the sides and remove.

Cover the cake (It keeps well and is better the second day).

Per Serving (excluding unknown items): 220 Calories; 3g Fat (11.1% calories from fat); 5g Protein; 47g Carbohydrate; 2g Dietary Fiber; 36mg Cholesterol; 330mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 1/2 Fat; 2 Other Carbohydrates.