

Chocolate Fudge Cake II

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd*

*1/2 cup melted butter
1 cup brown sugar
1 egg
3/4 cup walnuts, chopped
1/2 cup flour
1 teaspoon vanilla
2 tablespoons cocoa*

ICING

*1 1/2 cups icing sugar
3 tablespoons cocoa
2 tablespoons butter
cream or milk (to moisten)*

Preheat the oven to 350 degrees.

In a saucepan, melt the butter. Add the sugar, egg and vanilla. Beat well.

Add the flour, cocoa and walnut. Add to the butter mixture.

Bake for 20 to 25 minutes.

In a bowl, combine the sugar, cocoa, butter and a small amount of cream. Mix well.

Ice the cake while still warm.

Per Serving (excluding unknown items): 3206 Calories; 177g Fat (47.7% calories from fat); 42g Protein; 396g Carbohydrate; 15g Dietary Fiber; 522mg Cholesterol; 1307mg Sodium. Exchanges: 5 Grain(Starch); 4 Lean Meat; 33 Fat; 21 1/2 Other Carbohydrates.