

# Chocolate Fudge Cake

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

*2 cups sifted cake flour  
3 tablespoons baking  
powder  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1/2 cup butter  
1 cup sugar  
2 egg yolks, beaten light  
3 squares unsweetened  
chocolate, melted  
1 1/4 cups sweet milk  
1 teaspoon vanilla  
2 egg whites, beaten stiff*

Preheat the oven to 350 degrees.

Sift the flour. Measure out the required quantity.  
Add the baking powder, baking soda and salt.  
Sift three times.

In a bowl, cream the butter thoroughly and add  
the sugar gradually, beating well after each  
addition. Cream together until very light.

Add the well beaten egg yolks and chocolate,  
and then the flour, alternately with the milk, a  
small amount at a time. Beat well until smooth.  
Add the vanilla and fold in the egg whites.

Grease two nine-inch layer tins. Turn the batter  
evenly into the two layer tins.

Bake for 30 minutes.

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Per Serving (excluding unknown  
items): 3007 Calories; 151g Fat  
(43.2% calories from fat); 40g  
Protein; 406g Carbohydrate; 14g  
Dietary Fiber; 674mg Cholesterol;  
6629mg Sodium. Exchanges: 1 1/2  
Grain(Starch); 2 Lean Meat; 29 Fat;  
25 1/2 Other Carbohydrates.