

Kahlua Fudge Sheet Cake

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Servings: 24

2 cups all-purpose flour
1 3/4 cups sugar
2 teaspoons ground cinnamon
1 teaspoon baking soda
1 cup Kahlua OR strong brewed coffee
1/2 cup butter, cubed
1/2 cup marshmallow creme
1/3 cup baking cocoa
2 eggs
1/2 cup buttermilk
1/2 cup chopped pecans
FROSTING
1/2 cup butter, cubed
1/3 cup baking cocoa
1/4 cup marshmallow creme
3 3/4 cups confectioner's sugar
1/2 to 1/3 cup Kahlua OR strong brewed coffee
1/4 cup chopped pecans

Preparation Time: 35 minutes

Bake: 20 minutes

Preheat the oven to 350 degrees.

Grease a 15x10x1-inch baking pan.

In a bowl, whisk the flour, sugar, cinnamon and baking soda.

In a saucepan, combine the Kahlua, butter, marshmallow creme and cocoa. Bring just to a boil, stirring occasionally. Add to the flour mixture, stirring until moistened.

In a bowl, whisk the eggs and buttermilk. Add to the Kahlua mixture, whisking constantly. Fold in the pecans. Spread into the pan. Bake for 18 to 22 minutes or until a toothpick comes out clean.

Meanwhile, for the frosting, stir the butter, cocoa and marshmallow creme in a saucepan over medium heat until smooth. Transfer to a bowl. Beat in the confectioner's sugar and enough Kahlua to reach a spreading consistency.

Remove the cake from the oven and place on a rack.

Spread the frosting over the warm cake.
Sprinkle with pecans.

Per Serving (excluding unknown items): 269 Calories; 11g Fat (35.3% calories from fat); 2g Protein; 42g Carbohydrate; 1g Dietary Fiber; 39mg Cholesterol; 142mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 2 Fat; 2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	269
% Calories from Fat:	35.3%
% Calories from Carbohydrates:	61.6%
% Calories from Protein:	3.1%
Total Fat (g):	11g
Saturated Fat (g):	5g
Monounsaturated Fat (g):	4g
Polyunsaturated Fat (g):	1g
Cholesterol (mg):	39mg
Carbohydrate (g):	42g
Dietary Fiber (g):	1g
Protein (g):	2g
Sodium (mg):	142mg
Potassium (mg):	43mg
Calcium (mg):	16mg
Iron (mg):	1mg
Zinc (mg):	trace
Vitamin C (mg):	trace
Vitamin A (i.u.):	316IU
Vitamin A (r.e.):	78 1/2RE

Vitamin B6 (mg):	trace
Vitamin B12 (mcg):	.1mcg
Thiamin B1 (mg):	.1mg
Riboflavin B2 (mg):	.1mg
Folacin (mcg):	20mcg
Niacin (mg):	1mg
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

Food Exchanges

Grain (Starch):	1/2
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	2
Other Carbohydrates:	2

Nutrition Facts

Servings per Recipe: 24

Amount Per Serving

Calories 269 Calories from Fat: 95

% Daily Values*

Total Fat 11g	17%
Saturated Fat 5g	26%
Cholesterol 39mg	13%
Sodium 142mg	6%
Total Carbohydrates 42g	14%
Dietary Fiber 1g	3%
Protein 2g	
Vitamin A	6%
Vitamin C	0%
Calcium	2%
Iron	4%

* Percent Daily Values are based on a 2000 calorie diet.