

Chocolate Fudge Cake

for the cake

- 2 cups all-purpose flour
- 2 cups sugar
- 2 sticks butter
- 1 cup water
- 5 Tablespoons cocoa powder
- 2 eggs
- 1/2 cup buttermilk
- 1 teaspoon baking soda
- 1 teaspoon vanilla

How to make it :

Mix flour and sugar in a large bowl. In a medium saucepan, combine butter, water, and cocoa over medium heat. Bring mixture to a boil and pour over the flour/sugar mixture. Mix well. Add eggs, buttermilk, baking soda, and vanilla. Pour into a well-greased 9×13 pan, and bake at 350 for 30 minutes.

for the fudge icing

- 1 stick butter
- 4 Tablespoons milk
- 4 Tablespoons cocoa powder
- 1 (16-ounce) box powdered sugar
- 1 teaspoon vanilla
- 1 cup chopped pecans

In a medium saucepan, combine butter, milk, and cocoa and bring mixture to a boil. Remove from heat and add powdered sugar, stirring well with a whisk or wooden spoon until the sugar melts and the mixture is smooth. Stir in vanilla and pecans, then pour over hot cake.