

DOUBLE FUDGE CAKE

INGREDIENTS

- 1 pkg. (4 oz.) BAKER'S Unsweetened Chocolate
- 1- $\frac{3}{4}$ cups sugar, divided
- $\frac{1}{2}$ cup water
- 1- $\frac{2}{3}$ cups flour
- 1 tsp. baking soda
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{2}$ cup butter or margarine, softened
- 3 eggs
- $\frac{3}{4}$ cup milk
- 1 tsp. vanilla

Directions:

MICROWAVE chocolate, $\frac{1}{2}$ cup sugar and water in large microwaveable bowl on HIGH 2 min. or until chocolate is almost melted, stirring after 1 min. Stir until chocolate is completely melted. Cool.

MIX flour, baking soda and salt. Beat butter and remaining sugar in large bowl with mixer until light and fluffy. Add eggs, 1 at a time, beating after each until well blended. Beat in flour mixture alternately with milk. Add chocolate mixture and vanilla; mix well. Pour into 2 greased and floured 9-inch round pans.

BAKE 30 to 35 min. or until toothpick inserted in centers comes out clean. Cool in pans 10 min.; remove from pans to wire racks. Cool completely. Fill and frost with Easy Chocolate Frosting