

Tunnel of Fudge Cake

Ingredients

- 1 3/4 cups softened butter
- 1 3/4 cups sugar
- 6 eggs
- 2 cups powdered sugar
- 2 1/4 cups flour
- 3/4 cups unsweetened cocoa
- 2 cups chopped walnuts
- GLAZE
- 3/4 cup powdered sugar
- 1/4 cup unsweetened cocoa
- 4 tsps milk

Instructions

1. Heat oven to 350°F. Grease and flour 12-cup fluted tube cake pan or 10-inch tube pan. In large bowl, combine sugar and margarine; beat until light and fluffy. Add eggs 1 at a time, beating well after each addition. Gradually add 2 cups powdered sugar; blend well. By hand, stir in flour and remaining cake ingredients until well blended. Spoon batter into greased and floured pan; spread evenly.
2. Bake at 350°F. for 45 to 50 minutes or until top is set and edges are beginning to pull away from sides of pan. Cool upright in pan on wire rack 1 1/2 hours. Invert onto serving plate; cool at least 2 hours.?
3. In small bowl, combine all glaze ingredients, adding enough milk for desired drizzling consistency. Spoon over top of cake, allowing some to run down sides. Store tightly covered.

Notes

Cindy said this recipe was written on the back of Larry and Mary Warren's wedding invitation from the 70's. It was an old recipe from the 60's.

This recipe called for Betty Crocker Fudge Frosting mix, but they don't make it anymore. I looked up this recipe on line and they had made a couple of changes.



Summary

Yield: 16

Source: Cindy Carswell

Prep Time: 30 minutes

Category: Cakes

Cuisine: American

Tags: tunnel, creamy center, Chocolate, Cake