

SOUR CREAM FUDGE CAKE (for 12)

SOURCE: PRIME TIME EMERIL

Cook/Prep Time: less than 1 hour

INGREDIENTS:

CAKE:

8 TBS (1 stick) + 1 TBS unsalted butter 2 tsp powdered instant coffee
1/3 C hot water 1 1/2 C bleached all-purpose flour
1/2 C cornstarch 1 tsp baking soda
1 tsp salt 1 1/2 C sugar
1 C sour cream 2 large eggs
2 oz unsweetened chocolate, melted 1 tsp pure vanilla extract

ICING:

1/2 lb (2 sticks) unsalted butter, at room temperature
2 C (about 1/2 lb) confectioners' sugar
6 oz unsweetened chocolate, melted & cooled
1/2 tsp pure vanilla extract
1/4 C confectioners' sugar, for garnish (optional)

DIRECTIONS:

CAKE: Preheat oven to 350° F. - butter 9x13x2" baking pan with 1 TBS butter - set aside. Dissolve coffee in hot water & let cool - sift flour, cornstarch, baking soda & salt together onto large sheet of waxed paper. Cream remaining 8 TBS butter & sugar in medium bowl with mixer on high till light & fluffy, scraping sides of bowl (about 3 minutes) - add sour cream & mix well - in 3 additions, add flour mixture, alternating with eggs, beating well after each addition & scraping sides of bowl - beat in melted chocolate, dissolved coffee & vanilla. Spread batter in prepared pan. Bake till toothpick comes out clean (40-45 minutes). Cool 10 minutes on large wire rack - carefully run a knife around cake edges, invert onto rack & cool completely.

ICING: beat butter in large bowl with mixer on high till fluffy (about 2 minutes) - on low, beat in sugar, about 1/4 C at a time, till smooth - add cooled chocolate & vanilla - mix well. If not using immediately, cover tightly with plastic wrap till using. Slice cake in half horizontally - transfer bottom portion (cut side up) to platter - spread half the icing over cake with metal icing spatula - top with other half of cake (cut side down) - spread remaining icing over cake top & sides. Sift 1/4 C confectioners' sugar through fine wire sieve to garnish, if desired. Serve at room temperature.