

TUNNEL OF FUDGE CAKE (SCRATCH)

F MEDIUM

Last Modified: 06/22/2016

PREP: 15 Min
COOK: 50 Min
OVEN: 325

DESSERT

MAKES 12 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
CAKE BATTER			
1 3/4	Cups	Unsalted Butter	Softened
1 3/4	Cups	Granulated Sugar	
6	Large	Eggs	
2	Cups	Confectioners Powdered Sugar	Sifted
2 1/4	Cups	All Purpose Flour	
3/4	Cup	Unsweetened Cocoa Powder	
2	Cups	Walnuts	Chopped
CHOCOLATE GLAZE			
3/4	Cup	Confectioners Powdered Sugar	Sifted
1/4	Cup	Unsweetened Cocoa Powder	
2	Tbsp	Whole Milk	
1/4	Cup	Walnuts	Chopped
PREPARATION			
FACTOID	Got this recipe courtesy of brother Garry.....		
NOTE	This is a "scratch" recipe, so there is NOT really a prominent Fudge layer on the inside of the Cake. There are bunches of recipe's available that use prepared ingredients such a Pudding and Frosting Mixes that will create a more distinct tunnel in the center of the Cake. (See Recipe: Tunnel Of Fudge Cake (Mix).		
TOOLS	1) Stand Mixer & Paddle Head 2) Heavyweight 12 Cup Bundt Pan 3) Small Mixing Bowl		
PREP	DISH 1) Preheat the oven to 325 degrees with a rack just below the center. 2) Grease and Flour a 12 cup bundt pan.		
1	CAKE BATTER: In a stand mixer with a paddle head on medium speed, cream together the Butter and Granulated Sugar until light and fluffy. Beat in the Eggs one at a time. Gradually blend in the Powdered Sugar. Beat in the Flour and Cocoa Powder until well mixed. Gently stir in the Chopped Walnuts. Pour the Cake Batter into the prepared bundt pan - gently shake the pan on a level surface to level the Batter out.		
2	BAKE: Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the side of the cake comes out clean. REMEMBER! there is a layer of Fudge in the center, so a toothpick inserted there will come out gooey. Let it cool in the bundt pan for 1 hour, then carefully turn it out onto a wire rack and allow it to cool completely.		
3	CHOCOLATE GLAZE: In a small bowl, combine 3/4 cup Confectioners Sugar and 1/4 cup Cocoa. Stir in the Milk, a little at a time, until the desired drizzling consistency is achieved. Spoon the Glaze generously over the top of the Cake. Sprinkle the still wet Glaze with a few leftover Chopped Walnuts or even some thin Dark Chocolate shavings.		
SERVE	Slice, place on a serving dish and enjoy.		