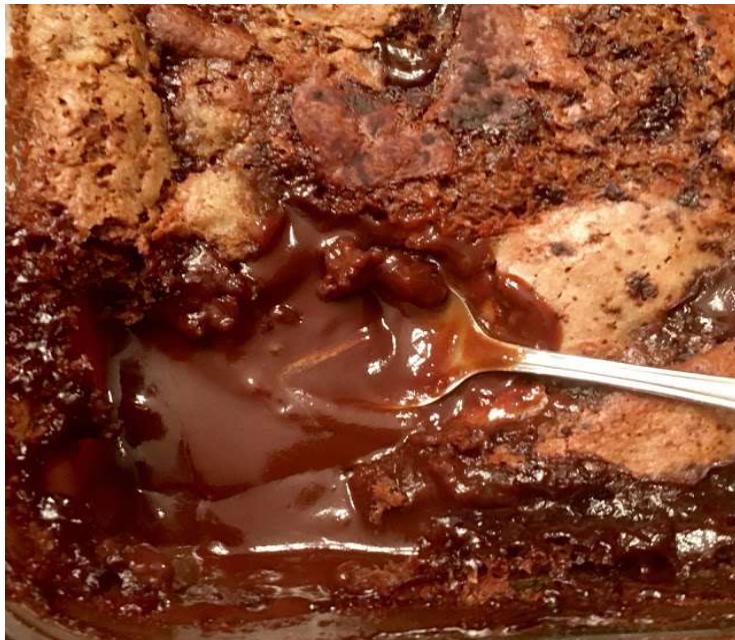


OLD-FASHIONED HOT FUDGE SUNDAE CAKE

From Betty Crocker – Old-Fashioned Hot Fudge Sundae Cake!

<https://sweetlittlebluebird.com/old-fashioned-hot-fudge-sundae-cake/?epik=dj0yJnU9bUxLcmpBa3JyWnVrZFh3ZkVPcktkYVFHTGwzZDkyNFQmbj11SGYwSUVGZmhKazQ4dG52RXh6YVdBJm09MyZ0PUFBQUFBRjRLdHdR>



HOW TO MAKE HOT FUDGE SUNDAE CAKE

To make, you mix everything in a baking dish following these simple steps:

First, mix the first set of dry ingredients well using a fork (flour, sugar, unsweetened cocoa, baking powder and salt), then add milk, vanilla and oil – mix until smooth and spread batter evenly in pan.

Next, sprinkle the top of the cake batter with brown sugar and additional unsweetened cocoa.

Last, pour very hot water over top (do NOT mix) and bake on middle rack of oven at 350 degrees (pre-heated) for about 40 minutes. That's it!



Ingredients

- 1 cup all-purpose flour
- 3/4 cup sugar (granulated sugar)
- 2 Tablespoons baking cocoa (unsweetened)
- 2 teaspoons baking powder
- 1/4 teaspoon salt

- 1/2 cup whole milk
- 2 Tablespoons vegetable oil
- 1 teaspoon pure vanilla extract
- 1 cup chopped nuts (pecans or walnuts), optional

- 1 cup light brown sugar (packed)
- 1/4 cup baking cocoa (unsweetened)
- 1 3/4 cups very hot water

- Ice Cream

Directions:

1. Preheat oven to 350 degrees F.
2. In an ungreased 9×9 square baking dish, using a fork, mix first set of dry ingredients – flour, sugar, cocoa, baking powder and salt – mix well.
3. Next, stir in milk, vegetable oil and vanilla, mix until smooth. If using nuts, add them now. Spread batter evenly in pan.
4. Last, sprinkle batter evenly on top with brown sugar and remaining 1/4 cup baking cocoa. Pour hot water over top (do NOT mix) and bake on middle rack of oven for approximately 40 minutes, until top layer has a dry, brownie-like top.
5. When ready, remove and spoon warm cake/fudge sauce over ice cream.