



# Minnesota Fudge Cake

*from The Mast Brothers Cookbook*

*serves 10*

- 2 1/2 cups all-purpose flour (gluten-free is OK)
- 1 1/4 cups granulated sugar
- 3/4 cup brown sugar
- 1 cup cocoa powder
- 2 1/4 teaspoons baking soda
- 1 1/2 teaspoons sea salt
- 2 1/4 cups buttermilk
- 10 ounces chopped dark chocolate, divided
- 2 eggs
- 10 ounces chopped dark chocolate, divided
- 1/4 cup (1/2 stick) unsalted butter, at room temp
- 2 cups confectioners' sugar
- 1/2 cup water

Preheat oven to 350°.

Mix flour, both sugars, cocoa powder, baking soda, salt, buttermilk, butter and eggs in a large bowl. Whisk until incorporated.

Melt 6 ounces chocolate in a double boiler. Add to mixture.

Pour batter into lightly greased Bundt pan. Bake for 40 minutes or until a cake tester comes out clean.

Make the fudge sauce by melting remaining 4 ounces chocolate and 1/2 stick butter in a double boiler.

Add confectioners' sugar and water and whisk until smooth.

Pour evenly over cooled cake.