

Original Tunnel of Fudge Cake

Cake:

1 3/4 cups unsalted butter - softened
1 3/4 cups sugar
6 large eggs
2 cups confectioner's sugar
2 1/4 cups flour
3/4 cup cocoa, measured then sifted
2 cups chopped walnuts (essential)

Glaze:

3/4 cup icing sugar
1/4 cup cocoa powder
1 -2 tablespoons milk

Preheat oven to 350 F. Grease and flour a 12 cup bundt pan.

In a mixing bowl, beat the butter or margarine with the sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Gradually add confectioners sugar. Blend well. Lightly spoon flour into measuring cup (this step is important since too much flour results in a dry cake). Level off. By hand, stir in remaining cake ingredients until well blended. Spoon batter into prepared pan, spread evenly. Bake at 350 for 58-60 minutes. Cool upright in pan on wire rack 1 hour. Invert onto serving plate.

Glaze: In a small bowl combine all glaze ingredients until well blended. Spoon over top of cake, allowing some to run down sides. Serves 12-16.

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Tunnel of Fudge Cake

Ingredients

1 1/2 cups butter
6 eggs
1 1/2 cups sugar
2 cups flour

2 cups pecans or walnuts

3 1/3 cups ***Pillsbury Rich 'n Easy Double Dutch Frosting Mix***

Instructions

Cream butter in large mixing bowl. Add eggs, one at a time, beating well after each. Gradually add sugar and continue creaming until light and fluffy. Stir in flour, dry frosting mix and nuts. Pour batter into greased bundt pan.

Bake at 350 degrees 60 to 65 minutes. Cool in pan 1 hour.

Remove from pan and cool another hour before serving.*

Note: The size and name of the frosting mix have been changed since this cake won a prize in the *Pillsbury Bake-Off* and became a chocolate cake classic. Therefore, a small amount of frosting mix will remain after the 3 1/3 cups is measured for the cake batter. The remaining mix can be used to make a glaze for the cake if desired.