



# Fudge Cake

A RECIPE FROM BACK HOME FARMS

## ingredients

### Cake

- 1/2 c lard
- 2-1/4 c flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp salt
- 1-1/2 c sugar
- 1 tsp vanilla
- 2 eggs, well beaten
- 1/2 c unsweetened cocoa
- 1/3 c hot water
- 1 c buttermilk

### Frosting

- 1-1/2 c semisweet choc chips
- 1 c butter, softened
- 1/4 c lard
- 1 c confectioner sugar
- 3/4 c cocoa
- 1/8 tsp salt
- 3/4 c light corn syrup
- 1 tsp vanilla

## directions

- Preheat oven to 350 degrees. Grease and flour 2 9" cake pans
- In a large bowl, cream together lard and sugar
- Add vanilla and eggs, beat until light and fluffy.
- Stir together flour, baking soda, baking powder and salt. Set aside.
- In a small bowl whisk together cocoa and hot water to form a smooth paste.
- Alternate adding flour mixture and buttermilk to the lard mixture. Add cocoa mixture and beat well.
- Divide between pans and bake for 30-35 minutes.
- Cool in pans on rack for 10 minutes then turn out to cool completely.
- Melt chocolate chips in microwave, stir until smooth.
- Process butter, lard, confectioners sugar, cocoa and salt for 30 seconds in food processor with metal blade.
- Add corn syrup and vanilla and pulse until combined. Add chocolate and process till creamy and smooth.

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