

PHIL'S CHOCOLATE CHIP FUDGE CAKE

INGREDIENTS:

CAKE:

12 OUNCES UNSALTED BUTTER, AT ROOM TEMPERATURE
2 CUPS SUGAR
2 EGGS
1 TEASPOON PURE VANILLA EXTRACT
2 CUPS ALL-PURPOSE FLOUR
3/4 CUP COCOA POWDER
1/2 TEASPOON BAKING POWDER
1/2 TEASPOON SALT
1 CUP MILK
1 CUP SEMI-SWEET CHOCOLATE CHIPS

FROSTING:

3 OUNCES UNSALTED BUTTER, AT ROOM TEMPERATURE
1 1/2 CUPS SUGAR
1/3 CUP MILK
1 CUP SEMI-SWEET CHOCOLATE CHIPS
PINCH OF SALT

METHOD:

IN A MIXER, BEAT 12 OUNCES BUTTER WITH 2 CUPS SUGAR UNTIL LIGHT & FLUFFY. ADD EGGS & VANILLA EXTRACT AND BEAT UNTIL SMOOTH. IN A MIXING BOWL, WHISK TOGETHER FLOUR, COCOA POWDER, BAKING POWDER & SALT, AND ADD AT LOW SPEED TO EGG MIXTURE ALTERNATING WITH 1 CUP MILK UNTIL BATTER IS SMOOTH. STIR IN 1 CUP CHOCOLATE CHIPS, POUR BATTER INTO A SPRAYED 13" x 18" SHEET PAN, SPREAD UNTIL EVEN, & BAKE AT 350 DEGREES FOR 25 TO 30 MINUTES. LET CAKE COOL FOR 30 MINUTES.

10 MINUTES BEFORE CAKE IS COMPLETELY COOLED, IN A SAUCEPAN, COMBINE 3 OUNCES BUTTER, 1/3 CUP MILK & 1 1/2 CUPS SUGAR. BRING TO A BOIL FOR 1 MINUTE. REMOVE FROM HEAT, ADD SALT & 1 CUP CHOCOLATE CHIPS & WHISK UNTIL FROSTING IS SMOOTH. POUR FROSTING IMMEDIATELY ON CAKE, SPREADING EVENLY. LET CAKE SIT FOR 1 HOUR BEFORE CUTTING.

NOTE: THIS FROSTING RECIPE NEEDS TO BE SPREAD ON THE CAKE AS SOON AS IT IS MADE; IT FIRMS VERY QUICKLY. ALTERNATIVE FROSTING COULD BE PHIL'S CHOCOLATE FROSTING OR GANACHE.