

## Grandma Becker's Chocolate Fudge Ribbon Cake

*White ribbon mixture:*

**2 Tbsp butter**

**¼ cup sugar**

**1 Tbsp corn flour**

**9 oz cream cheese**

**1 egg**

**2 Tbsp milk**

**½ tsp vanilla extract**

*Cake batter:*

**2 cups wheat flour**

**2 cups sugar**

**1 tsp salt**

**1 tsp baking powder**

**1 tsp baking soda**

**½ cup soft butter**

**1½ cups milk**

**2 eggs**

**4.5 oz unsweetened chocolate**

**1 tsp vanilla extract**

*Frosting:*

See Chocolate Frosting recipe

SOFTEN ½ cup and 2 Tbsp butter at room temperature for ½ hour.

START chocolate melting over a double boiler.

PREHEAT oven to 350 F.

BUTTER and FLOUR/COCOA 9" X 12" or 10" round (nothing smaller) pan

In a medium-sized bowl, CREAM together 2 Tbsp butter, ¼ cup sugar and 1 Tbsp corn flour.

ADD cream cheese and beat until fluffy (about 2 minutes.)

ADD 1 egg, 2 Tbsp milk and ½ tsp vanilla. BEAT well (another 2 minutes)

In a larger bowl, SIFT together: 2 cups wheat flour, 2 cups sugar, salt, baking powder and baking soda.

ADD ½ cup butter and 1 cup milk. BEAT 1½ minutes.

ADD ½ cup milk, 2 eggs, melted chocolate and 1 tsp vanilla. BEAT for another 1½ minutes.

POUR ½ the cake batter pan. SPOON on all the cheese mixture. POUR the remaining cake batter over cheese mixture.

BAKE for 55 - 65 minutes, or until a skewer comes out clean.

COOL cake for 30 minutes.

MAKE Chocolate Frosting.

POUR FROSTING OVER CAKE in pan.

Notes: Serve cake warm or cold directly from pan. Keep on counter for 3 days. Can be frozen for 1 month.