

Grandma Becker's Chocolate Fudge Ribbon Cake

White ribbon mixture:

30 ml butter
63 ml sugar
15 ml corn flour
250 g cream cheese
1 egg
30 ml milk
3 ml vanilla extract

Cake batter:

500 ml wheat flour
500 ml sugar

5 ml salt
5 ml baking powder
5 ml baking soda
125 ml soft butter
375 ml milk
2 eggs
125 g unsweetened chocolate
5 ml vanilla extract

Frosting:

See Chocolate Frosting recipe

SOFTEN 125 ml and 30 ml butter at room temperature for ½ hour.

START chocolate melting over a double boiler.

PREHEAT oven to 175 C.

BUTTER and FLOUR/COCOA a 23 X 30 cm or 25 cm round (nothing smaller) pan

In a medium-sized bowl, CREAM together 30 ml butter, 63 ml sugar and 15 ml corn flour.

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

ADD 1 egg, 30 ml milk and 3 ml vanilla. BEAT well (another 2 minutes)

In a larger bowl, SIFT together: 500 ml wheat flour, 500 ml sugar, salt, baking powder and baking soda.

ADD 125 ml butter and 250 ml milk. BEAT 1½ minutes.

ADD 125 ml milk, 2 eggs, melted chocolate and 5 ml 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.