



Wellesley Fudge Cake

Oscar · 28/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

12

Description

This Wellesley fudge cake recipe makes two 9inch round layers of rich chocolaty cake Frost with thick fudge icing or any kind you like

Ingredients

- - 2 cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon salt - $\frac{1}{2}$ cup hot water - 1 $\frac{3}{4}$ cups white sugar
- divided - 4 (1 ounce) squares unsweetened chocolate - $\frac{1}{2}$ cup unsalted butter
- softened - 3 large eggs - ? cup milk - 1 teaspoon vanilla extract

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9-inch round pans. Sift flour
2. baking soda
3. and salt together three times. Heat water
4. 1/2 cup sugar
5. and chocolate in a small saucepan
6. stirring constantly
7. for 2 minutes. Remove from the heat and let cool to lukewarm. While the chocolate mixture is cooling
8. beat remaining 1 1/4 cup sugar and butter in a mixing bowl with an electric mixer until light and fluffy. Add eggs
9. one at a time
10. beating thoroughly after each addition. Add 1/2 of the flour mixture and beat until smooth. Add remaining flour mixture in two batches
11. alternating with milk
12. beating until smooth after each addition. Mix in cooled chocolate and vanilla until well combined. Pour batter into the prepared pans. Bake in the preheated oven until a toothpick inserted into the center comes out clean
13. 35 to 40 minutes.