FASTEST FUDGE CAKE

Absolutely Chocolate

Prepared at Trailside

It is not a tall cake, but don't let its size fool you.

Although we've tried our hand at more complicated recipes, this is the one that keeps getting asked for.

Check out the recipe for the Ganache Drizzle as well…a terrific complement to this fudgy delight.

4-1/2 ounces (1 cup) unbleached all-purpose flour
1 ounce (1/4 cup plus 2 tablespoons) unsweetened natural cocoa powder
1/2 teaspoon baking soda
1/4 teaspoon table salt
8 tablespoons unsalted butter, ==melted and warm==
1-1/4 cups packed light brown sugar
2 large eggs
1 teaspoon pure vanilla extract
1/2 cup hot water

1 cup Ganache Drizzle (*optional*)

Position a rack in the ==lower third of the oven== and preheat the oven to 350°.

Grease the bottom of an 8 x 2-inch or 9 x 2-inch round cake pan or line it with parchment.

In a small bowl, whisk the flour, cocoa, baking soda and salt together.
Sift only if the cocoa remains lumpy after whisking.

In a large bowl, combine the melted butter and brown sugar with a wooden spoon or rubber spatula.

NOTE: *I prefer to let the butter almost melt totally in a small pot then blend it with the brown sugar in the pot, mixing thoroughly. I then add the eggs and vanilla to the butter and sugar mixture and blend them together. I the add this to the flour mixture rather than the other way around.*

Add the eggs and vanilla and stir until well blended.

Add the flour mixture all at once and stir until all the flour is ==moistened==.

Pour the hot water over the batter; stir until it's incorporated and the batter is smooth.

Scrape the batter into the prepared pan.

Bake until a toothpick inserted in the center comes out clean:
about 30 minutes for a 9-inch pan or 35 - 40 minutes for an 8-inch pan.

Let the cake cool in the pan on a rack for 10 minutes.

Run a thin knife around the edge and invert the cake (*peel off the parchment if necessary*).

Invert the cake again onto the rack and let the cake ==cool completely.==