

## Amy's Chocolate Fudge Birthday Cake

3 squares unsweetened chocolate  
2 ¼ cups sifted cake flour  
2 tsp baking soda  
½ tsp salt  
½ cup butter or margarine  
2 ¼ cups firmly packed light brown sugar  
3 eggs  
1 ½ tsp vanilla  
1 cup dairy sour cream  
1 cup boiling water

Melt chocolate in a small bowl over hot, not boiling water. Cool. Grease and flour two 9x11 layer cake pans, tap out excess flour. Sift flour, baking soda and salt onto wax paper. Beat butter until soft in large bowl. Add brown sugar and eggs. Beat with mixer at high speed until light and fluffy, 5 minutes. Beat in vanilla and cooled melted chocolate. Stir dry ingredients alternately with sour cream, beating well with a wooden spoon after each addition until batter is smooth. Stir in boiling water. Batter will be thin. Pour at once into pans. Bake at 350 degrees for 35 minutes until center springs back when lightly pressed. Cool layers in pans on wire rack for 10 minutes. Loosen around the edges with a knife and turn out cakes on racks for complete cooling.

## Chocolate Fudge Frosting

4 squares unsweetened chocolate  
½ cup butter or margarine  
1 pkg. 1# confectioners sugar  
½ cup milk  
2 tsp vanilla

Combine chocolate and butter in small heavy saucepan. Place over low heat until just melted. Remove from heat. Combine confectioner's sugar, milk and vanilla in medium size bowl. Stir until smooth. Add chocolate mixture. Set bowl in a pan of ice water. Beat with a wooden spoon until frosting is thick enough to spread and hold its shape.