Chocolate Fudge Cake with Chocolate Frosting

Ingredients:

375 mL	sifted flour
2 mL	baking soda
10 mL	baking powder
65 mL	cocoa powder
1 mL	salt
85 mL	margarine, softened
250 mL	brown sugar
1	egg
250 mL	slightly soured milk (80 mL milk powder & water)
2 mL	vanilla

1. Preheat oven to 350 F.
2. Lightly grease a pan with cooking spray. Using a pencil, trace the bottom of pan onto parchment paper. Cut out and line bottom of pan with parchment paper.
3. Sift and measure flour. In a medium bowl, sift flour, baking soda, baking powder, cocoa powder and salt. Set aside.
4. Prepare milk then slightly sour by adding 5 mL of white vinegar. Set aside.
5. In a large bowl, cream margarine with brown sugar, then beat in egg and vanilla.
6. Alternately add the dry and wet ingredients to the creamed mixture, starting and ending with dry. 4 additions of dry and 3 additions of wet (dry, wet, dry, wet, dry….).
7. Carefully spoon batter into pan levelling batter and run a knife through the batter to remove large air pockets.
8. Bake for 25-30 minutes. The cake should spring back when lightly touched and a toothpick comes out clean from the middle.
9. Cool for 10 minutes in pan on cooling rack. Slide knife along sides of cake and invert onto a cooling rack. Peel off parchment paper.
10. Cool cake slightly, cover with frosting.

Chocolate Frosting

Ingredients:

65 mL	margarine
30 mL	cocoa powder
30 mL	milk
315 mL	icing sugar
2 mL	vanilla

Method:

1. In a pot over medium heat, combine margarine, cocoa and milk. Heat to boiling, stirring.
2. Remove from heat and mix in icing sugar and vanilla. Mix until smooth.
3. Pour warm frosting over fudge cake.