

CAKE - FUDGY BROWNIE

1-1/2 cups butter (3 sticks)

6 – 1 oz. Squares unsweetened chocolate

3 cups sugar

5 large eggs

1 4-ounce can walnuts (1 cup) coarsely chopped

1-1/2 cups all purpose flour

1-1/2 teaspoons vanilla extract

3/4 teaspoon salt

Chocolate-Cream Frosting (Follows)

2 1.65 ounce bars milk chocolate

About 5 hours before serving or a day ahead:

1. Preheat oven to 350 degrees. Line three 9 inch round cake pans with

foil; grease foil.

2. In 4-quart saucepan over low heat, heat butter and unsweetened chocolate until melted and smooth, stirring frequently; remove saucepan from heat. With wire whisk or spoon, beat in sugar and eggs until well blended. Stir in walnuts, flour, vanilla extract, and salt. Spread batter evenly in pans.

3. Bake brownie layers 20 to 25 minutes. Brownie layers are done when batter appears set but when toothpick inserted in center comes out moist but not runny. Cool brownie layers in pans on wire racks 10 minutes. Remove from pans; remove foil and cool completely on racks.

4. When brownies are cool, prepare Chocolate-Cream Frosting.

5. Place 1 brownie layer on cake plate; spread with $\frac{3}{4}$ cup Chocolate-Cream Frosting. Top with second brownie layer; spread with $\frac{3}{4}$ cup

frosting. Top with third brownie layer. Spread 2 cups frosting on top and side of cake. Place remaining frosting in decorating bag with medium rosette tube; use to pipe design around top edge and bottom of cake. With vegetable peeler shave milk chocolate bars into thin strips. Sprinkle chocolate shavings on top of cake. Refrigerate cake at least 1 hour before serving. Makes 16 servings. About 790 calories per serving.

CHOCOLATE-CREAM FROSTING: In 3 quart saucepan over medium heat, heat 3 cups heavy or whipping cream and two 8 oz. packages semisweet chocolate squares (sixteen 1 ounce squares), chopped, to boiling, stirring often; boil 1 minute. Pour chocolate mixture into large bowl; refrigerate until just cooled, stirring once or twice, about 2 hours. With mixer at high speed, beat chocolate mixture until soft peaks form.