**Fudge Chocolate Cake**

**(courtesy of King Arthur Baking)**

Cake

16 tablespoons unsalted butter, cold

1/2 cup unsweetened cocoa, Dutch-process or natural

1 cup hot water (or hot coffee)

2 cups flour

2 cups granulated sugar

1 teaspoon baking soda

1/2 teaspoon salt

1/2 cup buttermilk or regular yogurt, at room temperature

2 large eggs, at room temperature

1 teaspoon vanilla

Frosting

8 tablespoons unsalted butter, cold

1/4 cup unsweetened coca, Dutch-process or natural

6 tablespoons buttermilk or regular yogurt, at room temperature

4 cups confectioners’ sugar

To make the cake:

Preheat the oven to 350 degrees. Grease and flour a 9”x13” pan.

Melt the butter. Stir in the cocoa and hot water. In a separate bowl, combine the flour, sugar, baking soda and salt.

Pour the cocoa mixture over the dry ingredients, stirring to blend. Beat in buttermilk/yogurt, eggs, and vanilla. Pour the batter into the prepared pan.

Bake the cake for 30 minutes or until it tests done. You’ll smell the chocolate aroma, and the cake will begin to pull away from the edge of the pan. Remove the cake from the oven, and cool it on a rack.

To make the frosting:

Melt the butter in a medium-sized saucepan. Stir in cocoa and buttermilk/yogurt.

Bring the mixture to a boil, then remove it from the heat and mix in the confectioners’ sugar, beating until smooth. Pour the frosting over the cake while the frosting is still warm.