

CHOCOLATE CAKE WITH HOT FUDGE SAUCE

Makes 12-15 servings

170 g pkg cook and serve chocolate pudding
3 cups (750 ml) **milk**
510 g chocolate cake mix



Fudge Sauce:

1/2 cup (125 ml) **butter**
1 cup (250 ml) semi-sweet chocolate chips
370 ml can **evaporated milk**
2 cups (500 ml) icing sugar
1 tsp (5 ml) vanilla

In a medium saucepan or microwave, prepare pudding with milk according to package directions. Pour into a medium bowl. Add cake mix. Beat until well blended. Spread into greased 13" x 9" (3 L) baking pan. Bake at 350°F/180°C for 30-35 minutes or until cake tests done. Cool.

In medium saucepan, melt butter and chocolate chips over low heat. Stir in evaporated milk and sugar until smooth. Bring to boil over medium heat. Cook and stir for 7-8 minutes or until thickened. Remove from heat. Stir in vanilla. Serve warm sauce over cake.

*Sauce may also be served over **ice-cream!!**

**CTV TV Channel 7, Cable 5
Saturdays 6:30 p.m. - 7:00 p.m.**

Host Jim Ingebrigtsen and beverage
consultant Al Bowness.

