



Tunnel Of Fudge Cake

Jean Trebek's Reliable Recipes
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This cake was the winner of The Pillsbury Bake Off Contest #17 in 1966 from Ella Rita Helfrich in Houston, Texas... and is one of my family's favorite chocolate treats!

Tunnel Of Fudge Cake

Ingredients

Cake

1 1/2 cups sugar
3 sticks of butter, softened
6 eggs, room temperature
2 cups powdered sugar
2 cups all purpose-flour
3/4 cup unsweetened cocoa
2 cups chopped walnuts*

Glaze

3/4 cup powdered sugar
1/4 cup unsweetened cocoa
4 - 6 teaspoons milk

Directions

Heat oven to 350 degrees.

Grease and flour a 12-cup Bundt pan or 10 inch tube pan.

In a large bowl, combine sugar and butter.

Beat until light in color and fluffy about 3 - 4 minutes.

Add eggs one at a time, beating well after each addition.

Gradually add 2 cups of powdered sugar; blend well.

By hand, stir in flour and remaining cake ingredients until well blended.

Spoon batter into greased and floured pan, spread evenly.

Bake for 50 - 55 minutes.

Cool upright in pan on wire rack for 1.5 hours.

Invert onto serving plate. Cool completely.

In small bowl, combine all glaze ingredients, adding enough milk for desired drizzling consistency.

Spoon over top of cake, allowing some to run down the sides.

Store tightly covered.

*Tips!

- Nuts are essential for the success of this recipe.

- Since this cake has a very soft filling, an ordinary doneness test cannot be used.
- Accurate oven temperature and baking time are important.

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