

## Sour Cream Fudge Cake

Valori Maresco

1 c. butter  
5 T. cocoa  
1 c. water  
2 c. flour  
2 c. sugar  
1 tsp salt  
2 eggs  
1/2 c. sour cream  
1 tsp. baking soda  
1/2 c. butter  
5 T. cocoa  
1/3 c. milk  
3 1/2 c. powdered sugar  
1 tsp. vanilla

Bring the butter, cocoa and water to boil in a large pan. Remove from heat and add the flour, sugar and salt. Mix together the eggs, sour cream and baking soda; add to the mixture. Pour into a greased (13x9-inch) cake pan and bake for 30 to 35 minutes in a 350 degree oven. While the cake is baking, make the frosting by bringing the butter, cocoa and milk to a boil. Beat in the powdered sugar and the vanilla. Spread on the hot cake when it comes out of the oven.