

MUD CAKE

4 oz. unsweetened chocolate
6 T. butter
3/4 c. strong coffee
2 T. bourbon
2 eggs
1/2 t. vanilla
1 c. cake flour
3/4 c. sugar
1/2 t. baking soda
1/8 t. salt

Heat chocolate, butter and coffee over very low heat until chocolate melts. Cool 10 minutes. Add bourbon, eggs, and vanilla. Sift flour with sugar, soda, and salt. Add to chocolate mixture and beat until smooth. Pour into greased and flour 8-1/2 x 4-1/2 inch loaf pan. Bake at 275 (yes, 275) degrees for 45 to 55 minutes. Cool in pan 15 minutes, then turn onto rack. Serve with unsweetened whipped cream or vanilla ice cream. Makes about 8 servings at 236 calories each.

From: Donna Kummer
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