



Gwen's Country Butter Cream Ribbon Chocolate Fudge Cake

- 1 (8-ounce) package cream cheese, softened**
- 1 egg**
- ¼ cup sugar**
- 3 tablespoons milk**
- 2 tablespoons butter or margarine, softened**
- 1 tablespoon cornstarch**
- ½ teaspoon vanilla extract**
- 4 (1-ounce) squares unsweetened chocolate**
- ½ cup butter or margarine, softened**
- 2 cups sugar**
- 2 eggs**
- 2 cups all-purpose flour**
- 1 teaspoon baking powder**
- ½ teaspoon baking soda**
- ¼ teaspoon salt**
- 1⅓ cups milk**
- 1 teaspoon vanilla extract**
- Fudge Frosting**

Combine cream cheese, 1 egg, and ¼ cup sugar in a medium mixing bowl; beat at high speed of an electric mixer until smooth. Gradually add 3 tablespoons milk and next 3 ingredients, beating well. Set aside.

Place chocolate squares in top of a double boiler; bring water to a boil. Reduce heat to low; cook until chocolate melts, stirring occasionally. Remove from heat and let cool.

Cream ½ cup butter; gradually add 2 cups sugar, beating well at medium speed. Add 2 eggs, one at a time, beating well after each addition. Combine flour, baking powder, soda, and salt; stir well. Add flour mixture to creamed mixture alternately with 1⅓ cups milk, beginning and ending with flour mixture. Mix after each addition. Stir in melted chocolate and 1 teaspoon vanilla.

Spread half of chocolate batter in a greased and floured 13- x 9- x 2-inch baking pan. Spoon reserved cream cheese mixture evenly over chocolate batter; top with remaining half of chocolate batter. Bake at 350° for 55 to 60 minutes or until a wooden pick inserted in center comes out clean. Let cool completely in pan on a wire rack. Spread frosting over cake. Yield: 15 servings.

Fudge Frosting

- 2 (1-ounce) squares unsweetened chocolate**
- ¼ cup butter or margarine**
- 3½ cups sifted powdered sugar**
- ⅓ cup milk**
- 1 teaspoon vanilla extract**

Combine chocolate and butter in top of a double boiler; bring water to a boil. Reduce heat to low; cook until chocolate and butter melt, stirring occasionally. Remove mixture from heat and let cool. Add powdered sugar and milk to chocolate mixture, beating at medium speed of an electric mixer until smooth. Stir in vanilla. Yield: 2 cups.