



Chocolate Fudge Cake

Yield - 48 servings

FILLING

<u>Ingredients</u>	<u>Weights</u>	<u>Measures</u>	<u>How to Prepare</u>
Water	-----	2½ cup	1. Preheat oven to 325° F.
Prune puree	10 oz.	1 cup	2. With electric mixer beat water, prune puree, eggs, and vanilla until creamy.
Large eggs	-----	5	3. In another bowl mix flour, sugar, cocoa, baking powder, baking soda, and salt; mix into prune puree mixture just until thoroughly blended. Do not over-beat.
Vanilla extract	-----	1½ Tbsp.	4. Spread batter in greased 12" x 20" baking pan.
All-purpose flour	11½ oz.	2½ cups	5. Bake about 30 minutes until toothpick inserted into center comes out clean.
Sugar	1 lb. 5 oz.	3 cups	6. Cool in pan. Ice cake and cut 6 x 8.
Unsweetened cocoa powder	7 oz.	2¼ cups	
Baking powder	-----	4 tsp.	
Baking soda	-----	½ tsp.	
Salt	-----	½ tsp.	

ICING

<u>Ingredients</u>	<u>Weights</u>	<u>Measures</u>	<u>How to Prepare</u>
Powdered sugar	1 lb. 12 oz	6¼ cups	1. Mix powdered sugar, milk, and cocoa in bowl until smooth.
Nonfat milk	-----	1¼ cups	2. Spread over cake.
Unsweetened cocoa powder	2½ oz	¾ cup	

Nutrition Information Per Serving:

Calories = 179	Carbohydrate = 38 g	Vitamin A = 26 RE
Fat = 1.8 g	Dietary Fiber = 0 g	Vitamin C = 0 mg
Saturated Fat = .2 g	Sodium = 94 mg	Calcium = 31 mg
Protein = 2 g	Cholesterol = 22 mg	Iron = .9 mg

Recipe provided by California Prune Board. (Note: This recipe has not been standardized or tested by USDA).

Lowfat Chocolate Fudge Cake

Recipe Category:
Key USDA Commodity:
Food Group:
Fact Sheet Database:
E-mail Comments to:

Desserts
Prune Puree
Fruits & Vegetables
FD Website: www.fns.usda.gov/fdd/facts/schfacts/cats.htm
USDA/Food Distribution Division at: fdd-psb@fns.usda.gov