FUDGE CAKE

by Torah.org

Ingredients:
1-1/2 cup - Brown sugar, packed
1-1/4 cup - Flour, all purpose
1/2 cup - Cocoa powder, unsweetened
1-1/2 tsp. - Baking soda
3/4 tsp. Baking powder
1 pinch - Cinnamon
1 pinch - Salt
1 Egg
1 Egg white
3/4 cup - Buttermilk
3/4 cup - Coffee, strong
1/3 cup - Vegetable oil
Icing: 1/4 cup - Cocoa powder, unsweetened
4 tsp. - Sugar
4 tsp. - Cornstarch
1/2 cup - Milk
1/4 cup - Corn syrup
1 tsp. Vanilla

Directions:
In bowl, combine brown sugar, flour, cocoa, baking soda and baking powder, cinnamon and salt. In separate bowl, beat together egg and egg white; beat in buttermilk, coffee and oil. Make a well in sugar mixture; pour coffee mixture into well and whisk just till blended. Pour into greased 8" square cake pans. Bake in 350F oven for 30 to 40 min or till tester inserted into center comes out clean and cake springs back when pressed. Let cool in pan on rack for 20 minutes.