



## Tunnel of Fudge Cake

**1 ¾ Cup White Sugar    2 Cups Powdered Sugar**  
**1 ¾ Cup Butter        2 Cups Chopped Walnuts (measure after chp)**  
**6 Eggs                    2 ¼ Cups Flour**  
**¾ Cup unsweetened cocoa**

**Preheat oven to 350°. Grease and flour Bundt pan. In a large bowl, cream butter & sugar until light and fluffy. Add eggs one at a time. Beat thoroughly. Add powdered sugar, blending well. Add flour, cocoa, and chopped walnuts. Pour into greased and floured Bundt pan. Bake about 45 minutes—the top will be set and edges start to pull away from the sides of the Bundt pan. Cool for 2 hours; turn out onto pretty cake plate. Cool 2 more hours. Drizzle with glaze; let glaze run down sides of cake.**

### **Glaze:**

**¾ C powdered sugar**  
**¼ C unsweetened cocoa**  
**4-6 teaspoons milk**

**Combine ingredients. Add enough milk to make it drizzle!**

*Meredith Curtis*