



RECIPE NAME: Fudge Up-Side Down Cake

FROM THE KITCHEN OF: Scott and Allison Belisle '86

INGREDIENTS:

1 1/2 cups sugar
1 cup milk
1/2 teaspoon salt
3 Tablespoons cocoa
2 Tablespoons
margarine
2 cups flour
2 teaspoons baking
powder
2 teaspoons vanilla

TOPPING

3 cups boiling water
1 cup brown sugar
1 cup white sugar
1/2 cup cocoa
1/2 cup nuts: optional

INSTRUCTIONS:

Cream butter and sugar. Add dry ingredients alternately with milk. Add vanilla. Spread in 9 X 13 greased pan.

TOPPING: Combine water, sugars, cocoa. Pour over batter. Sprinkle nuts if desired.

Bake 350 degrees about 40 minutes.
Serve warm with Cool Whip or Ice Cream.

