

Granny's Chewy, Goopy, Dark Chocolate Fudge Cake

Ingredients:

- 1 stick of unsalted margarine
- 1 cup of white sugar
- 4 eggs, lightly beaten
- 1, 16-ounce can Hershey's® Syrup
- 1 teaspoon of Baking Powder
- 1 teaspoon of Vanilla
- 1 cup of Flour

Directions:

- Place a rack in the middle of a 325 degree preheated oven.
- Bring the margarine to room temperature and cream with the sugar.
- Slowly add the lightly beaten eggs to the sugar mixture.
- Slowly add the entire can of chocolate syrup.
- Add the vanilla.
- Make sure there are no lumps in the baking powder and add to the cake batter.
- Slowly add the flour to the batter.

Use a tube pan and thoroughly grease all inside surfaces with margarine and then dust with flour. This will keep the cake from sticking to the pan. Pour the batter evenly around the pan and bake for 50 minutes or until the top of the cake springs back when touched and the cake starts to pull away from the sides of the pan. Do not overcook. After all, the cake should be chewy and goopy! When the cake cools, run a knife around the edges of the pan, turn the pan over a plate, and gently tap. Then invert it onto a serving plate. When the cake is cool and ready to be served, sprinkle it with powdered sugar.