



Tunnel of Fudge Cake*

This recipe from Pillsbury's 17th Bake-Off Contest in 1966 develops a fudgy tunnel filling inside as it bakes. It took the nation by storm, created a demand for Bundt cake pans, and brought "magic" to the dessert table.

1 $\frac{3}{4}$ cups sugar

1 $\frac{3}{4}$ cups margarine or butter, softened

6 eggs

2 cups powdered sugar

2 $\frac{1}{4}$ cups Pillsbury BEST® All Purpose or Unbleached Flour

$\frac{3}{4}$ cup unsweetened cocoa

2 cups chopped walnuts*

Chocolate Glaze:

$\frac{3}{4}$ cup powdered sugar

$\frac{1}{4}$ cup unsweetened cocoa

4 to 6 teaspoons milk

- Heat oven to 350°F. Grease and flour 12-cup or 10-cup fluted tube cake pan or original Bundt pan. In large bowl, combine sugar and margarine; beat until light and fluffy. Add eggs 1 at a time, beating well after each

addition. Gradually add 2 cups powdered sugar; blend well. By hand, stir in flour and remaining cake ingredients until well blended. Spoon batter into greased and floured pan; spread evenly.

- Bake at 350°F. for 45 to 50 minutes or until top is set and edges are beginning to pull away from sides of pan.** Cool upright in pan on wire rack 1 1/2 hours. Invert onto serving plate; cool at least 2 hours.
- In small bowl, combine all glaze ingredients, adding enough milk for desired drizzling consistency. Spoon over top of cake, allowing some to run down sides. Store tightly covered.

Cook's Note: Before you turn out the cake, loosen the sides and around the center tube with a flat knife. Also, make sure that you cool the cake completely. We chilled the cake for easier slicing. When cutting the cake, it will be soft inside. Wipe the knife with paper towels after each slice. We also found that the rich fudge flavor called out for a cup of milk or coffee. Enjoy!

<http://www.pillsbury.com/recipes/tunnel-of-fudge-cake/8d3b4927-2f71-41a3-9dab-7750f045f252#>!

*This is Pillsbury's Updated recipe for the famous cake since the cake called for a package of Double Dutch Buttercream Frosting Mix, a product that is no longer available. It is also important to add all of the nuts.

AND SO THE STORY GOES...., You can imagine how excited I was to be a finalist at the 25th Pillsbury Bake-Off contest. That morning, a beautiful breakfast was being served before we cooked. Energized finalists and company guests filled the room. Introducing ourselves around the table, I discovered that Ella Helfrich from Bake-Off 17, the creator of the Tunnel of Fudge Cake, was sitting right across from me. She humbly shared her own thrilling experience and added that the recipe was not selected as the Best of the Bake-Off. She was really a person just like us who loved to "create" in her kitchen. I was awed by her words as she told me how happy she was that Pillsbury invited her to attend this Bake-Off as a guest. It was almost like she didn't realize that her recipe changed the culinary world. Pillsbury received more than 200,000 requests for the pan she used, and H. David Dalquist's company went into overtime production. Today, more than 50 million Bundt pans have been sold around the world.

She motivated bakers all around the United States to bake her cake and brought the sense of "magic" into the world. Add to that she taught us all a

great lesson. Being the Best doesn't mean winning the top prize, it means bringing happiness and celebration into the lives of others. Three Cheers to You, Ella Helfrich!

***Cook's Note:** Cooks are still fascinated by this amazing recipe. See an interesting story on <http://www.midcenturymenu.com/2011/06/tunnel-of-fudge-cake-a-mid-century-recipe-test/>

About the pan: <http://www.seriousseats.com/recipes/2008/10/tunnel-of-fudge-cake-brief-history-bundt-cake.html>

