

Upside Down Fudge Cake

Frosting

3 tbsp butter
3 tbsp brown sugar
1 tbsp heavy cream
½ cup chopped pecans

Cake

½ tsp salt
2 tbsp butter
1 cup sugar
1 egg
2 oz chocolate, melted
1 cup flour
1 heaping tsp baking powder
¾ cup milk

Frosting: Melt the butter, brown sugar, and cream in an 8x8 pan over very low heat. Mix in the nuts.

Cake: Mix the butter, sugar, egg, and chocolate. Sift the flour, baking powder, and salt together, and then add alternately with the milk to the batter. Pour over the topping in the pan and bake for 30 minutes at 350°. Cool five minutes, loosen sides, and turn upside down over plate.

Adapted from the *Best in Cooking in Westfield* (1955).