Candy Topped Mississippi mud hot fudge sundae cake

Ice Cream | Dessert | All year round

Yields: 1 - 9”x5” loaf cake

INGREDIENTS
For Hot Fudge Cake:

- 1 cup unsweetened cocoa powder, Extra Dark
- 1-1/2 cups water, boiling
- 2-1/2 cups all-purpose flour
- 1 cups sugar
- 1 cup dark brown sugar
- 1-1/2 tsp. baking powder
- 1 tsp. baking soda
- 2 tsp. vanilla extract
- 2 tsp. Espresso coffee powder
- 1 tsp. cinnamon
- 1 tsp. salt
- 3 large eggs
- 3/4 cup butter, melted
- 1/2 cup heavy cream

INGREDIENTS
For Glaze:

- 1/2 cup butter, soft
- 1/2 cup water, boiling
- 1 cup powdered sugar
- 2 tsp. vanilla extract
- 6 oz. hot fudge sauce, RTU

INGREDIENTS
For Topping:

- 2 cup whipped heavy cream, chilled
- 3/4 cup Butterfinger®, chopped into 1/2" pieces
- 3/4 cup Baby Ruth®, chopped into 1/2" pieces
- 3/4 cup Buncha Crunch® whole pieces

Method:

Cake: Preheat the oven to 350°F. Spray a 9" X 5" loaf cake pan with food release spray. In one bowl, blend cocoa powder and 1-1/2 cups boiling water and stir until smooth. In another bowl, combine the flour, sugars, baking powder, baking soda, vanilla, coffee powder, cinnamon and salt in a large bowl. In a mixer, add the eggs, butter, heavy cream, vanilla, and whip on medium-high speed until smooth and light. Add the cocoa mixture and mix until smooth. Reduce the mixer speed to low, and slowly add the flour mixture until just combined, but no lumps remain. Fill the loaf cake pan 3/4 full. Tap the pan gently against the counter to remove air bubbles. Bake for approximately 30 to 40 minutes, or until a toothpick inserted into the middle comes out clean. Place pan on a rack until it is cool to the touch and turn cake onto a cake rack to cool completely.
Glaze: In a bowl, blend the butter, boiling water, sugar and vanilla until smooth. Slowly add the warm hot fudge sauce and continue to mix until a smooth and shiny glaze forms.
Topping: In a mixing bowl, combine the heavy cream with powdered sugar and whip until stiff peaks form. With an extra-large ice cream scoop, top each 3rd of the loaf cake with a scoop of whipped cream to resemble 3 scoops of ice cream. Apply the chopped Butterfinger®, Baby Ruth® and Buncha Crunch® pieces to each whipped cream scoop. Drizzle the glaze over and top with maraschino cherries.