

Easy Cherry Fudge Cake

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21 May 2016

Cake Ingredients

- 1 (18-25 oz) pkg devil's food cake mix
- 1 (21 oz) can cherry pie filling
- 2 large eggs
- 1 tsp. almond extract

Icing Ingredients

- 1 cup sugar
- 1/3 cup milk
- 5 Tbsp. butter
- 1 cup semi sweet chocolate morsel



Directions

1. Preheat oven to 350°. Beat first 4 ingredients at low speed with a heavy-duty electric stand mixer 20 seconds: increase speed to medium and beat 1 minute. Pour batter into a greased and floured 13 x 9-inch pan.
2. Bake at 350° for 27 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool cake in pan on a wire rack for 10 minutes.
3. Bring sugar, milk, and butter to a boil in a heavy 2 quart saucepan over medium-high heat, stirring occasionally: boil 1 minute. Remove from heat; stir in chocolate morsels until melted and smooth. Quickly spread frosting over warm cake. Cool completely (about 1 hour).