



FRESH THOUGHTS: *Sustainable Seafood Dining Series*

MUDD CAKE

Chef John Shields of Gertrude's

INGREDIENTS

1 $\frac{3}{4}$ cups brewed coffee

$\frac{1}{4}$ cup bourbon whiskey

5 ounces unsweetened chocolate

$\frac{1}{2}$ pound (2 sticks) butter, cut into pieces

2 cups sugar

2 cups all-purpose flour

1 $\frac{1}{2}$ teaspoons baking soda

$\frac{1}{8}$ teaspoon salt

2 eggs, lightly beaten

1 teaspoon vanilla extract

INSTRUCTIONS

Preheat the oven to 275-degrees F. Grease and flour a 9x2-inch round cake pan.

Combine the coffee, bourbon and chocolate in a saucepan and cook over low heat, stirring constantly until the chocolate is completely melted. Whisk in the butter, a little at a time, until all

