## Chocolate Candy Cake

Ingredients

- 2 cups all purpose flour

Summary

- 2 cups sugar
- 1 tsp baking soda

Yield: 15
Prep Time: 15 minutes

- 1 cup water

Category: Cakes

- 1 cup butter or margarine

Cuisine: American

- 1/4 cup cocoa
- 1 cup buttermilk
- 2 Eggs, Slightly beaten
- 1 tsp vanilla extract


## Instructions

Combine flour, sugar and soda; mix well and set aside.
Combine water, butter and cocoa in a heavy saucepan; bring to a boil, stirring constantly.
Gradually stir in flour mixture.
Stir in buttermilk, eggs and vanilla.
Pour into a greased and floured $13 \times 9 \times 2$ inch baking pan.
Bake at 350 for 30 minutes or until a wooden pick inserted in center comes out clean.
While warm, prick surface at one inch intervals with a meat fork; spread with Chocolate Candy Frosting

## Chocolate Candy Frosting:

1/2 Cup Butter or Margarine 1 (16 oz) Powered Sugar, sifted

## Chocolate Candy Cake

1/4 Cup plus 2 tablespoons evaporated milk

1 teaspoon vanilla extract
1/2 cup pecans, chopped

Combine butter, milk and cocoa in heavy saucepan; bring to a boil, stirring constantly. Stir in sugar, return to boil. stirring constantly. Immediately take off heat. Add vanilla and pecans; stir constantly for 3-5 minutes or until frosting begins to lose it gloss. Yield: enough for one sheet cake.

