

Buttermilk Brownie Cake

Ingredients

- 1 cup granulated sugar
- 2 cups all-purpose flour
- 1/4 cup cocoa powder
- 1 cup water
- 1/2 cup vegetable oil
- 1/2 cup butter
- 1/2 cup reduced-fat buttermilk
- 1 tsp baking soda
- 2 eggs, lightly beaten
- 1 tsp vanilla extract
- Frosting ingredients:
- 1/2 cup butter
- 1/4 cup cocoa powder
- 1/2 cup reduced-fat buttermilk
- 1 1 lb box Confectioners' sugar
- 1 tsp vanilla extract

Instructions

1. Preheat oven to 400°. Grease a 15 x 10" baking pan.
2. To prepare brownies, combine granulated sugar flour and cocoa, mix well.
3. Combine 1cup water with oil and butter in medium saucepan. Bring to a boil, add to flour mixture and mix well. Add buttermilk, baking soda, eggs and vanilla. Beat well by hand and pour into pans. Bake the number 20 to 25 minutes until a wooden pick inserted in center comes out almost clean. Cool completely on wire racks.
4. To prepare frosting, combine butter, cocoa and buttermilk in a saucepan, bring to a boil. Remove from heat. Gradually beat in confectioners' sugar and vanilla with a mixer at low speed. Spread evenly over cooled brownies.

Notes

Summary

Yield: 48

Source: Dawn Daw Hutchins

Prep Time: 20 minutes

Category: Cakes

Cuisine: American

Tags: Cake, buttermilk, Brownie

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Dawn Daw Hutchins found this recipe in a trunk from Granny's house.