

Sheet Cake

Description

Rich, but oh so good!

Ingredients

Instructions

Put into a sauce pan and bring to a boil:

- 1 stick oleo,
- 1/2 c shortening,
- 3-1/2 to 5 tsp cocoa,
- 1 c water

Mix together and add to boiling mixture:

- 2 c flour
- 2 c sugar (granulated,white)

In a bowl mix:

- 2 well beaten eggs
- 1 tsp baking soda
- 1 tsp vanilla
- 1/2 c buttermilk (can substitute: 1/2 c milk and 1-1/2 tsp lemon juice; let set for 15 minutes before adding it)

Blend above into the cooked mixture and remove from heat.

Pour into a buttered 9" X 12" pan, or 2 8" X 8" pans, or a cookie sheet pan.

Bake @ 400 degrees for 20 minutes.

While cake is baking make frosting:

In a saucepan, stirring constantly, bring to a boil:

- 1 stick oleo
- 3-1/2 to 5 tsp cocoa
- 1/3 c milk

Add:

- 1 box of powdered sugar
- 1 tsp vanilla
- 3/4 c chopped walnuts (or pecans)

Put on cake right away.

Notes

The 'yield' varies depending on how big your piece is

Summary

Yield: 24

Source: Mom

Prep Time: 30 minutes

Category: Cakes