Bohemian Cake

Ingredients

- 2 cups flour
- 2 cups sugar
- 1 tsp soda
- 1 cup water
- 2 sticks butter, divided (1 stick for icing)
- 1/2 cup oil
- 7 1/2 tbsps chocolate syrup, divided (3 1/2 tbsp for icing)
- 1/3 cup buttermilk
- 2 tsp vanilla, divided (1 tsp for icing)
- 1 box powdered sugar
- 1/3 cup evaporated milk
- 1 cup nuts, chopped (optional)

Summary

Yield: 0
Prep Time: 20 minutes
Category: Cakes
Cuisine: American
Tags: chocolate syrup, Bohemian Cake

Instructions

Cake: Mix flour, sugar and soda; set aside. Boil in a saucepan the butter, water, oil and chocolate syrup. Pour over flour mixture and mix well. Mix together buttermilk, eggs and vanilla. Pour this over the above mixture and mix well. Bake in a preheated 400° oven for 20 minutes.

Icing: Heat butter, syrup and milk. Pour over powdered sugar and mix well; add vanilla. If using pecans, add at this time. Spread over cake.

Notes

This is a handwritten recipe found between the pages of one of Nell's cookbooks. The recipe did not state if it was for a sheet cake or a layered cake. Since the recipe said to spread icing over cake I would assume it would be either.

IMPORTANT NOTE: This recipe does not call for eggs.