

Chocolate Sheet Cake



from Helen Herrington



Ingredients

- 2 cups flour
- 2 cups sugar
- 1 teaspoon salt
- 1 stick margerine
- 1 cup water
- 3 tablespoons cocoa
- 1/4 cup buttermilk
- 1 teaspoon soda
- 2 teaspoons vanilla
- 1 egg

ICING

- 1/2 stick margerine
- 3 teaspoons cocoa
- powdered sugar (approx. 3 or more)
- milk

Directions

Mix together 2 cups flour, 2 cups sugar and 1 teaspoon salt. Put 1 stick margerine, 1 cup water and 3 teaspoons cocoa in pan and bring to boil. Pour over flour and sugar mixture. Add 1/4 cup buttermilk and 1 teaspoon soda. Add 2 tablespoons vanilla and 1 egg. Beat until creamy. Bake in cookie sheet at 350° for 20 minutes.

for the Icing:

Melt together 1/2 stick of margerine and 3 teaspoons cocoa. Add powdered sugar and enough milk to spread on warm cake. Mix the icing when cake is done and then spread it on. The cake will still be warm.

