

## Chocolate Sheet Cake

Mix 2 cups of sugar and 2 cups of flour in a large bowl.

In a sauce pan put:

1 stick butter or margarine

3 1/2 T. cocoa

1 cup water

1/4 cup Crisco

Bring the sauce pan ingredients to a boil.

Pour this over the sugar and flour in the bowl and beat. Put 1 t. baking soda in 1/2 cup of buttermilk, stir, and set aside. Add 1 t. vanilla and 2 unbeaten eggs to the batter and beat well. Add soda/buttermilk mixture and beat. The batter will be thin. Pour into a greased and floured 9 x 12 inch pan and bake 30-40 minutes at 350<sup>a</sup>.

Icing

1 cup sugar

1 stick butter or margarine

2 T cocoa

1/3 cup milk.

Place the above in a sauce pan and bring to a rolling boil. Boil, stirring, for 1 1/2 minutes. Add 1/2 cup sifted (be sure to sift) powdered sugar. Add 1/2 cups of chopped nuts, if desired. Pour the icing over the cake while the icing is still hot. Pat Oakes (my sister Sandra gave this to me years and years ago)