

Cookie Sheet Cake – Chocolate

From Marlys Deverness

Ingredients

FOR THE CAKE:

- 2 cups Flour
- 2 cups Sugar
- ¼ teaspoons Salt
- 4 Tablespoons (heaping) Cocoa
- 2 sticks Butter
- 1 cup Boiling Water
- ½ cups Buttermilk
- 2 whole Beaten Eggs
- 1 teaspoon Baking Soda
- 1 teaspoon Vanilla

FOR FROSTING:

- ½ cups Finely Chopped Pecans (or walnuts, or omit)
- 1-¾ stick Butter
- 4 Tablespoons (heaping) Cocoa
- 6 Tablespoons Milk
- 1 teaspoon Vanilla
- 1 pound (minus 1/2 Cup) Powdered Sugar

Preparation Instructions

Note: I use an 18×13 cookie sheet pan.

- In a mixing bowl, combine flour, sugar, and salt.
- In a saucepan, melt butter. Add cocoa. Stir together.
- Add boiling water, allow mixture to boil for 30 seconds, then turn off heat.
- Pour over flour mixture, and stir lightly to cool.
- In a measuring cup, pour the buttermilk and add beaten eggs, baking soda, and vanilla.
- Stir buttermilk mixture into butter/chocolate mixture.
- Pour into sheet cake pan and bake at 350-degrees for 20 minutes.

While cake is baking, make the icing.

- Chop pecans finely.
- Melt butter in a saucepan. Add cocoa, stir to combine, then turn off heat.
- Add the milk, vanilla, and powdered sugar. Stir together.
- Add the pecans, stir together, and pour over warm cake. Spread to cover entire cake.
- Let cool (if you can wait that long).
- Cut into squares, serve, eat, and totally wig out over the fact that you've just made the best chocolate sheet cake. Ever.