

# Chocolate Sheet Cake 2

written by The Recipe Exchange | September 9, 2015

## **Ingredients**

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

## **FOR FROSTING:**

1/2 cup Finely Chopped Pecans  
1-3/4 stick Butter  
4 Tablespoons (heaping) Cocoa  
6 Tablespoons Milk  
1 teaspoon Vanilla  
1 pound (minus 1/2 Cup) Powdered Sugar

## **Directions**

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.