

Chocolate Sheet Cake

written by The Recipe Exchange | November 16, 2014

Ingredients

2 cups all-purpose flour
2 cups granulated sugar
1/2 tsp. salt
1 1/2 cup real butter – divided
1 cup water
2/3 cup unsweetened cocoa powder – divided
1/2 cup milk OR sour cream – low fat okay
1 tsp. baking soda
2 tsp. vanilla extract – divided
2 eggs – beaten
1/3 cup milk – low fat okay
1 lb. powdered sugar – sifted

Directions

Combine the flour, sugar, and salt; set aside.

Melt 1 cup butter in a saucepan; stir in water, 1/3 cup cocoa powder, and milk/sour cream; bring to a boil; remove from heat; allow to cool.

Stir baking soda, 1 tsp. vanilla extract, eggs, then dry mixture into saucepan.

Pour into a greased and floured 13" X 9" X 2" baking pan. Bake in a 350 degree oven for 30 minutes; cool before icing.

Melt 1/2 cup butter in a saucepan; stir in 1/3 cup milk and 1/3 cup cocoa powder; bring to a boil; remove from heat. Stir 1 tsp. vanilla and powdered sugar into hot mixture.

Pour icing over cooled cake.