

Chickasaw

ANNUAL MEETING & FESTIVAL

CHOCOLATE SHEET CAKE

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YIELD: 15-25 SERVINGS

Prep time: 20M

Cook time: 20M

Total time: 40M

CAKE INGREDIENTS:

- 2 cups all-purpose flour
- 2 cups sugar
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ cup buttermilk
- 2 eggs
- 2 teaspoons vanilla extract
- ½ cup cocoa powder
- 1 cup water, or black coffee
- 2 sticks butter (real, salted)

ICING INGREDIENTS:

- 1 ½ sticks of butter (real, salted)
- ½ cup milk
- Dash of salt
- 1 1-lb box powdered sugar
- ½ cup cocoa powder
- 1 teaspoon vanilla extract

INSTRUCTIONS:

For the Cake:

- Grease a 10 x 15 baking pan (or spray with cooking spray) and preheat oven to 350 degrees.
- Combine flour, sugar, baking soda and salt in a large mixing bowl. Whisk to mix ingredients well, then set aside.
- Combine buttermilk, eggs and vanilla extract to a small bowl then mix well and set aside.
- Add cocoa powder to a small saucepan then whisk in water, or black coffee, until smooth. Add butter then stir and heat over medium-high heat until boiling. Remove from heat.
- Pour hot cocoa powder mixture into bowl with flour mixture then stir to mix well. Add buttermilk mixture then whisk all ingredients together for one minute.
- Pour batter into prepared pan then bake for 20 minutes or until toothpick inserted in the middle of the cake comes out clean. Remove from oven then prepare icing.

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INSTRUCTIONS:

For the Icing:

- **Combine milk, butter and salt in a small saucepan then heat until butter is completely melted. Remove from heat then stir in vanilla extract.**
- **Meanwhile, sift together powdered sugar and cocoa into a large mixing bowl (the sifting is optional but it prevents lumps in the icing). Pour hot milk/butter mixture into bowl with powdered sugar and cocoa powder then stir until smooth.**
- **Pour icing over warm cake. Let cake rest for a few hours before serving to ensure the icing sets up some before cutting the cake.**
- **Once the cake is cool, cover and store at room temperature.**