

Chocolate Sheet Cake

- 2 cups sugar
- 2 cups all-purpose flour
- 2 sticks margarine
- 4 tablespoons cocoa
- 1 cup water
- ½ cup buttermilk
- 2 eggs, well beaten
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 teaspoon vanilla

Icing

- 1 stick margarine
- ¼ cup cocoa
- ½ cup sweetmilk (i.e., not buttermilk)
- 1 (16 oz) box powdered sugar
- 1 teaspoon vanilla
- 1 cup chopped pecans

Sift 2 cups sugar and 2 cups all purpose flour together in a large bowl. Mix 2 sticks of margarine, 4 tablespoons cocoa, and 1 cup of water in a saucepan and bring to rapid boil. Pour over the sugar and flour mixture. Stir until well blended. Add buttermilk, well beaten eggs, baking soda, cinnamon, and vanilla. Mix well and pour in a long baking pan (16x11") or two 8x8 pans, well-greased on the bottom. Bake 20 minutes or a little longer at 400 degrees. Five minutes before the cake is to come out of the oven, start preparation of the icing.

To make icing, mix stick of margarine, cocoa, sweetmilk. Bring to a boil. Remove from heat and stir in powdered sugar, vanilla, and chopped nuts. Pour over the hot cake.

From The Mississippi Cookbook, but it was Aunt Beth's go-to dessert for family and church gatherings.