

Tasty Recipes for You to Try



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Chocolate Cookie Sheet Cake

Serves 12-15

Shared by:
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Ingredients:

Cake

2 C. flour
2 C. sugar
1/2 tsp. salt
1 stick oleo + 1/2 C. Crisco
1 C. water
4 Tbsp. cocoa powder
2 eggs
1 tsp. baking soda
1/2 C. buttermilk
1 tsp. vanilla

Icing

1/2 oleo or butter
4 Tbsp. cocoa powder
1 tsp. vanilla
6 Tbsp milk or more
1 lb. box confectioner's sugar
1/2 C. chopped pecans

Directions:

1. For cake, sift flour, sugar and salt into a saucepan.
2. In another pan, put shortening, water and cocoa powder. Let it come to a boil then pour into saucepan with flour, sugar and salt.
3. In a separate bowl, mix eggs, baking soda, buttermilk and vanilla. Add to mixture in saucepan and mix well.
4. Grease and flour an 11 x 16 baking pan and pour mixture into pan. Bake at 350° for 20 minutes.
5. Icing must be poured onto cake while hot, so start the icing during the last 5 minutes the cake is baking.
6. For icing, mix oleo, cocoa powder and milk in a pan and heat over low heat - DO NOT BOIL.
7. Remove from heat and add sugar, nuts and vanilla. Mix well.
8. Pour icing over cake while hot.