

Chocolate Fudge Sheet Cake

Combine ½ cup of margarine, 4 tbsps. Cocoa and 1 cup water. Bring to a boil.

Sift 2 cups flour, ½ tsp. salt and 2 cups sugar in a large mixing bowl. Pour first mixture into second mixture and mix well. Add 2 beaten eggs. Dissolve 1 tsp. soda in ½ cup buttermilk, add to batter and mix well. Add 1 tsp. vanilla, pour into greased and floured 11 ½ x 15" cake pan.

Bake 20 minutes at 375 degrees.

The icing:

Five minutes before cake is done, prepare icing.

Combine ½ cup margarine, 4 tbsps. Cocoa and 6 tbsps. milk in sauce pan. Stirring constantly,

Add 1 box confectioners' sugar slowly. When sugar is dissolved, add 1 cup nuts and 1 tsp. vanilla.

Ice Cake while hot.

Substitute for Buttermilk: 1 tbsps. Vinegar to ½ cup milk.