
Chocolate Moist Sheet Cake

Great tasting sheet cake, easy to make. Pour on hot frosting.

Each time Mom made this, it disappeared in a hurry. It is a great cake when you really do not have much time to put something together.

Quantity	Ingredients	Preparation Notes
Cake Batter		
2 Cups	Sugar	☛ Mix flour and sugar in mixing bowl
2 Cups	Flour	☛ Put margarine, shortening, cocoa and water in a saucepan and bring to a boil.
1	Stick Margarine	☛ Add buttermilk, eggs, baking soda, cinnamon and vanilla to saucepan mixture.
1/2 Cup	Shortening (may use margarine)	☛ Add contents of saucepan to flour and sugar mixture
4 Tbsp	Cocoa (powdered, unsweetened)	☛ Mix well
1 Cup	Water	☛ Pour into greased and floured jelly roll pan
1/2 Cup	Buttermilk	☛ Bake at 400 degrees for 20 minutes
2	Eggs (beaten)	☛ Start icing five minutes before cake is done.
1 tsp	Baking Soda	☛ For Icing - put margarine, cocoa and milk in a saucepan
1 tsp	Cinnamon	☛ Bring to a boil stirring to keep from scorching
1 tsp	Vanilla	☛ Take off stove
Icing		☛ Stir in vanilla
1	Stick Margarine	☛ Add confectioners sugar and stir well
4 Tbsp	Cocoa	☛ Add nuts if desired
6 Tbsp	Milk	☛ Pour icing on cake as soon as it comes out of the oven
1 Box	Confectioners Sugar	☛ Cool and serve
1 tsp	Vanilla	
	Chopped nuts optional	