

Chocolate Sheet Cake from She Makes and Bakes

Total time: less than one hour

Makes a 9x13 cake



*Note: If you're making this at a higher altitude, your cake will sink in the middle unless you change the amount of baking soda to 2 1/4 teaspoons. I sprayed my cake pan with regular cooking spray, but I think that if you want to flip this cake out of the pan and decorate it, you probably should use baking spray or grease/flour.

For the cake:

2 cups sugar
2 cups flour
1 cup butter
1/4 cup unsweetened cocoa powder
1 cup water
1/2 cup buttermilk
2 eggs
1 tablespoon baking soda*
1 tablespoon vanilla
1/4 teaspoon salt

For the frosting:

1/2 cup butter
1/4 cup unsweetened cocoa powder
6 tablespoons milk
1 pound powdered sugar (about 4 cups)

Preheat your oven to 400 degrees.

To make the cake, mix flour and sugar together in a large bowl and set aside. In a medium saucepan, combine the butter, cocoa powder, and water. Heat until it comes to a boil and pour it over the flour mixture. Mix together. Add the rest of the cake ingredients and stir until incorporated. Pour it into a greased 9x13 pan.

Bake for 20 minutes or until a toothpick inserted into the cake comes out clean.

Five minutes before the cake is done, heat the butter, cocoa powder, and milk in a medium saucepan until it boils. Don't use a wooden spoon to stir this mixture or it will taste like wood. Remove from heat, add in the powdered sugar, and beat by hand until smooth. Pour over the hot cake. Let cool slightly before serving.