Chooky Cake

Ingredients

- 2 sticks butter
- 1 cup water
- 1/2 cup cocoa powder
- 2 cups flour (all purpose)
- 2 cups sugar
- 1/2 tsp salt
- 2 eggs-beaten
- 1 tbsp vanilla
- 1/2 cup buttermilk (substitute milk +1 T vinegar or lemon juice)
- 1 tsp baking soda
- 1 cup sugar
- 1/2 cup evaporated milk
- 1 tbsps butter
- 1 tsp vanilla
- 1 cup chocolate chips (I like a mix of dark and semi-sweet)

Instructions

Preheat oven to 350.

Boil water, butter, & cocoa and set a side

Sift together flour, sugar, and salt and mix with boiled mixture.

Summary

Yield: 20
Source: Sharon Pack
Prep Time: 1 hour
Category: Cakes
Cuisine: American
Tags: shapack, Chocolate, Cake

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Beat in eggs, buttermillk, vanilla and baking soda.

Pour into a sprayed jellyroll pan.

Bake approx. 20 min.

As soon as it's done start the frosting.

FULL Boil 1 c sugar, evaporated milk and butter for 2 minutes. Turn off heat and stir in vanilla. Next add the chocolate chips and vigorously stir until smooth.

Pour immediately over cake.

Enjoy!