Chocolate Candy Cake

Ingredients

- 2 cups all purpose flour
- 2 cups sugar
- 1 tsp baking soda
- 1 cup water
- 1 cup butter or margarine
- 1/4 cup cocoa
- 1 cup buttermilk
- 2 Eggs, Slightly beaten
- 1 tsp vanilla extract

Summary

Yield: 15
Prep Time: 15 minutes
Category: Cakes
Cuisine: American
Tags: Chocolate Candy Cake

Instructions

Combine flour, sugar and soda; mix well and set aside.

Combine water, butter and cocoa in a heavy saucepan; bring to a boil, stirring constantly.

Gradually stir in flour mixture.

Stir in buttermilk, eggs and vanilla.

Pour into a greased and floured 13 x 9 x 2 inch baking pan.

Bake at 350 for 30 minutes or until a wooden pick inserted in center comes out clean.

While warm, prick surface at one inch intervals with a meat fork; spread with Chocolate Candy Frosting

Chocolate Candy Frosting:

1/2 Cup Butter or Margarine

1 (16 oz) Powered Sugar, sifted

Chocolate Candy Cake

1/4 Cup plus 2 tablespoons evaporated milk

1/4 Cup Cocoa

1 teaspoon vanilla extract

1/2 cup pecans, chopped

Combine butter, milk and cocoa in heavy saucepan; bring to a boil, stirring constantly. Stir in sugar, return to boil. stirring constantly. Immediately take off heat. Add vanilla and pecans; stir constantly for 3-5 minutes or until frosting begins to lose it gloss. Yield: enough for one sheet cake.