

Chocolate Sheet Cake (adjusted for high altitude)

1 tsp. baking soda
1/2 c. buttermilk

Dissolve baking soda in buttermilk and set aside.

Bring to boil:

2 sticks margarine (Can also use butter)
1 c. water
3 Tbsp. American unsweetened cocoa (Note: Dutch cocoa does not work in this recipe!)

Sift together:

2 c. flour
2 c. sugar
1/2 tsp. Salt

Pour hot cocoa mixture over dry ingredients. Beat until smooth. Add 2 eggs, 1 tsp. Vanilla and the buttermilk mixture. Mix well. Pour into greased and floured cookie sheet with sides. Bake 25-30 minutes at 350 degrees. Start frosting about 5 minutes before cake is done:

Frosting

Mix and bring to boil:

1 stick butter
2-4 Tbsp. American unsweetened cocoa (I use 4 Tbsp.!)
6 Tbsp. Buttermilk

Add 1 lb. powdered sugar, 1/2 tsp. vanilla, 1 c. pecans (optional – I don't add them). Beat well. Pour over hot cake. Let cool in pan at least one hour.