

Gertrude Armstrong Chocolate Cake



2 cups flour
2 cups sugar
½ cup butter (1 stick)
1 cup water
4 tablespoons cocoa
2 eggs, lightly beaten
½ cup buttermilk
1 teaspoon baking soda
1 teaspoon vanilla

Fudge Frosting
6 tablespoons milk
4 tablespoons cocoa
1 teaspoon vanilla
1½ - 2 lbs powdered sugar

Cake:
Set aside flour and sugar in a large bowl.

In a saucepan, add butter, water and cocoa; cook over medium heat until boiling. Pour mixture over flour and sugar and stir together slightly. Add remaining ingredients and mix together. Grease and flour a 10" x 15" jelly roll pan. Bake at 400° for 15 to 20 minutes.

Frosting:
Cook milk, butter and cocoa in saucepan over medium high until boiling. Remove from heat and add vanilla and powdered sugar. Blend until smooth and spread over warm cake while still hot.

Recipe submitted by
Cindy Jarosz
Retail Coordinator



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