

Chocolate Sheet Cake - Flora Lehr

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Ingredients

Baking soda	1 teaspoon
Butter (Oleo)	1 stick
Buttermilk	½ cup
Cocoa	4 tablespoons
Eggs	2
Flour (sifted)	2 cups
Shorting or veg. oil	½ cup
Sugar	2 cups
Vanilla extract	1 teaspoon
Water (cold)	1 cup

Directions

1. Preheat oven to 400 degrees
2. In a large mixing bowl, sift 2 cups flour
3. Add 2 cups sugar to the mixing bowl
4. Add 4 tablespoons of cocoa to the mixing bowl
5. Mix the ingredient in the large mixing bowl
6. In a sauce pan, add 1 stick of butter (Oleo)
7. Add ½ cup shorting or vegetable oil to sauce pan
8. Add 1 cup of (cold) water to sauce pan
9. Bring sauce pan ingredients to a boil
10. Pour (hot) sauce pan mixture into the large mixing bowl (with flour, sugar and cocoa)
11. Mix well the ingredients in the large mixing bowl
12. Add ½ cup buttermilk to a separate small mixing bowl
13. Add 1 teaspoon baking soda to the small mixing bowl and dissolve in the buttermilk
14. Add 1 teaspoon vanilla extract to the small mixing bowl and mix
15. Pour the small mixing bowl ingredients into the large mixing bowl
16. Add 2 eggs to the large mixing bowl
17. Mix well the ingredients in the large mixing bowl
18. Grease cookie sheet/pan with butter
19. Pour ingredients from large mixing bowl into the greased cookie sheet/pan
20. Spread the mixture evenly in the cookie sheet/pan (11"x16")
21. Put cookie sheet/pan into oven
22. Bake for 18-20 minutes

This recipe was created from recipes provided by Beverly Lehr, Susan Eaton and Connie Sandberg