

Great-Grandma's Chocolate Cake

Cake

In large mixing bowl place 2 cups flour, 2 cups sugar. Mix and set aside.

In saucepan, mix 1 stick regular salted butter, 1/2 cup buttermilk, 1/2 cup shortening, 1/2 cup water, 4 teaspoons cocoa. Heat to rolling boil and add dry ingredients. Beat with spoon until well blended.

Add the following to above mixture: 2 beaten eggs, 1 teaspoon vanilla, 1 teaspoon cinnamon, 1 teaspoon baking soda, 1/4 teaspoon salt. Stir well and pour into well greased jelly roll pan. Bake 20-25 minutes in 400 degree oven. Be careful not to overcook, this cake is only about 1 1/2" thick and cooks quickly.

Frosting

In saucepan, melt 1 stick regular salted butter, 8 tablespoons condensed milk (can use half and half in a pinch), 4 tablespoons cocoa. Heat to boil and then add 1 box (3 1/2 cups) sifted powdered sugar, 1 teaspoon vanilla, 1 cup pecans, coarsely chopped, or halves* (see below). Pour onto cake while cake is still in pan.

*You may add the pecans as halves, and space them onto the top of the cake as garnish instead of mixing them into the frosting. A good idea if you have people who don't like nuts.

Cut in large 4-5" squares for serving.

Do not cover the cake until it is cut and cooled. There is usually not much leftover at our house, but I cut remaining pieces and seal in saran wrap.