

Bank Kitchen Recipe

DEBBIE ~~WALKER~~ CHOCOLATE CAKE

Serve with homemade vanilla ice cream for a complementary taste.

Prep time: 25 minutes Bake time: 20 minutes Servings: 20

Cake batter mixture: 2 cups flour, 2 cups sugar, 1/2 cup shortening, 8 Tbsp. margarine, 4 Tbsp. cocoa, 1 cup cold faucet water, 1/2 cup buttermilk, 1 tsp. baking soda, 1 tsp. vanilla, and 2 large eggs

Cake icing mixture: 8 Tbsp. margarine, 4 Tbsp. cocoa, 8 Tbsp. milk, 1 lb. powdered sugar, 1 tsp. vanilla, and 1 cup chopped pecans

For batter mixture, sift together flour and sugar in a large mixing bowl. Set aside. In an uncovered saucepan, bring shortening, margarine, cocoa and cold water to a boil. Add hot liquid mixture to dry ingredients in the mixing bowl. Add buttermilk, baking soda, vanilla and eggs. Stir all contents until smooth. Do not beat the batter.

Grease a 12-inch by 18-inch jelly roll baking sheet. Pour cake batter into pan. Bake at 400 degrees, for 20 minutes. For icing mixture, bring margarine, cocoa and milk to a boil in an uncovered saucepan, over medium heat. After ingredients have melted together, add powdered sugar, vanilla and chopped pecans. Mix together thoroughly. Remove from heat.

Pour icing mixture over cake while both are still warm. Let stand, until firm. Slice and serve with ice cream.

