

Bank Kitchen Recipe: NeNe's Chocolate Sheet Cake



Servings: 15-25 people

Submitted by Sherri (customer)

CAKE BATTER

- Two (2) sticks of unsalted Land O'Lakes butter—melted, four (4) Tablespoons of cocoa powder, one (1) cup of boiling water, two (2) cups of Shawnee Mills all-purpose flour, two (2) cups of C&H granulated sugar, 1/4 teaspoon of salt, 1/2 cup of buttermilk, two (2) whole eggs—beaten, one (1) teaspoon of pure vanilla extract, and one (1) teaspoon of baking soda

CAKE ICING

- 1 3/4 sticks of unsalted Land O'Lakes butter—melted, four (4) Tablespoons of cocoa powder, six (6) Tablespoons of whole milk, one (1) Tablespoons of pure vanilla extract, one (1) pound of powdered sugar, and one (1) cup of chopped pecans
- Pre-heat an oven to 350 degrees Fahrenheit.

Instructions for the cake: First, melt the butter; combine with the cocoa powder, and add to the boiling water. Boil mixture for 30 seconds; then, remove from heat.

- In a separate mixing bowl blend together sugar, salt, and all-purpose flour. Next, combine the dry mixture with the liquid mixture.

- In an additional mixing bowl, combine the buttermilk, eggs, vanilla extract, and baking soda. Blend together. Then, add to the batter mixture in the larger bowl.

- Next, pour the batter into a greased/floured Jelly Roll Pan; bake for 20 minutes. Prepare the icing while the cake bakes.

Instructions for the icing: Reusing one of the mixing bowls, melt the butter; then add the cocoa powder, and bring the mixture to a boil for 30 seconds.

- Next, add the whole milk and vanilla extract to the chocolate mixture. Stir together. Slowly blend the powdered sugar into the mixture. Then, add the chopped nuts and thoroughly mix all of the ingredients together.

- Finally, remove the cake from the oven and allow it to set for five minutes. Continue by icing it, evenly pouring the topping over the cake's top. Note: the cake will still be warm. Slice and enjoy!