

Buttermilk Chocolate Cake

2 sticks butter
1 cup water
1/3 cup cocoa

Bring 1st three ingredients to a boil and pour over the following, which have been sifted together into a large mixing bowl:

2 cups sugar
2 cups flour
1 t. baking soda
1/2 t. salt

After boiling mixture poured over the top, add:

2 large eggs
1/2 cup buttermilk
1 – 2 t vanilla extract

Mix all until lumps out and pour into a greased 13 x 9 baking pan. Bake at 350 degrees for about 30 minutes (toothpick inserted in center should have moist crumbs attached).

Icing

1 stick butter
1/4 cup cocoa
1/4 to 1/2 cup buttermilk
1 – 2 t vanilla extract
1 pound confectioner's sugar
1 – 1-1/2 cups chopped pecans

Melt butter in saucepan used for cake mixture; stir in the buttermilk and cocoa and bring to a boil over low – medium heat, stirring occasionally. Remove from heat and stir in vanilla extract and xxx sugar, adding buttermilk if needed to thin. Stir in chopped pecans and spread over sheet cake while both are still hot.