



Cookie Sheet Cake

Heat (but do not boil) in a sauce pan:

- 2 cubes of butter or oleo
- 3/4 cup water
- 3 Tbsp cocoa (heaping)

Pour over in a large bowl:

- 2 cups of flour
- 2 cups sugar
- 1 tsp soda
- 1/2 tsp salt.

Mix well and add:

- 2 eggs
- 3/4 cup buttermilk
- 1 tsp vanilla

Pour into a greased and floured cookie sheet.

Bake 20-25 minutes at 350%

Frosting: (Can be prepared about 10 minutes before cake is do

Heat (but do not boil):

- 1 cube oleo or butter
- 3 Tbsp sweet milk
- 3 Tbsp cocoa (heaping)

Remove from heat and pour over:

- 1 box powdered sugar (or enough to make frosting thick enough to spread evenly over cake)
- 1 tsp vanilla
- mix well and spread over cake

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