Grammy’s Chocolate Sheet Cake

Grandma Leona

350 degrees

Cake:

2 c flour

2c sugar

2 sticks oleo (margarine)

¼ c cocoa

1 c water

¼ c milk

2 eggs, beaten

1t baking soda

1t vanilla

Frosting:

1 stick oleo

¼ c cocoa

6T milk

1t vanilla

Powdered sugar

Mix flour and sugar in a lg mixing bowl and set aside. In a sauce pan melt oleo, cocoa and water, bring to boil then pour over flour. Mix well and add milk, eggs baking soda and vanilla. Pour into a greased and floured sheet pan.

Bake 20 min.

Frosting- in sauce pan bring to boil oleo, cocoa and milk. Remove from heat and add enough powdered sugar to frost. Stir in vanilla.

Frost cake immediately after removing from oven.