

AUNT VELMA'S CHOCOLATE CAKE

From Sandra Hoefner
Adapted from Penzeys Spices

2 cups flour
½ cup cocoa powder
2 tsp. baking soda
1 tsp. salt
2 tsp vanilla extract
1 stick (½) cup butter
2 cups sugar
2 cups boiling water
2 eggs

Preheat oven to 350. Sift together flour, cocoa, baking soda and salt. In separate bowl, cream together vanilla, butter and sugar. Add boiling water, blend, add eggs and mix until well blended. Gradually add dry ingredients and mix well. Pour into ungreased 9 x 13 pan and bake 30 minutes at 350. When cool frost with buttercream frosting.

BUTTERCREAM FROSTING

From Sandra Hoefner
Adapted from Penzeys Spices

1 pound powdered sugar, sifted
1/3 to ½ cup soft butter
1/8 tsp. salt (eliminate if using salted butter)
2 tsp. vanilla extract
3-5 TB milk

Beat together powdered sugar, butter, salt and vanilla. Add enough milk to get to good spreading consistency. For chocolate frosting, add ½ cup cocoa powder.