



Hunt Country Texas Sheet Cake

Art Hunt's favorite!

Cake

2 C	Sugar
2 C.	Flour
½ t.	Salt
2 sticks	Oleo or butter
1 C.	Water
4 heaping T.	Cocoa
2	Eggs
1 t.	Baking soda
½ C	Buttermilk

Frosting

1 stick	Oleo of butter
4 heaping T.	Cocoa
¼ C	Milk
1 t.	Vanilla
1 lb	Confectioner's sugar
½ C.	Nuts, chopped

1. For cake: Sift together in large bowl: sugar, flour and salt.
2. Bring to boil: oleo, water and cocoa.
3. In small bowl, beat: eggs, baking soda and buttermilk
4. Add mixed ingredients from steps (2) and (3) to ingredients in (1). Pour into greased cookie sheet (11 x 17). Bake at 375° for 20 min.
5. For frosting: Bring to boil: oleo, cocoa and milk. Cook 2 to 3 min., then add vanilla, confectioner's sugar and chopped nuts. Keep hot & pour on cake immediately upon removal from oven.
6. Enjoy with a glass of Art's favorite Hunt Country **Cabernet Franc!**

(For more intense flavor, add extra cocoa and substitute 1 T. espresso coffee for the vanilla in the icing.)