



## *Joyce's German-Iced Chocolate Cake*

### **Cake**

2 cups sugar  
2 cups flour  
½ tsp salt  
2 eggs  
1 tsp baking soda  
½ cup buttermilk  
2 sticks oleo  
1 cup water  
4 Tbsp cocoa

### **Frosting**

6 Tbsp melted butter  
½ cup brown sugar  
¼ cup evaporated milk  
1 cup shredded coconut  
½ cup pecans  
½ tsp. vanilla

1. Sift sugar, flour and salt together into a large bowl.
2. In a small bowl, beat eggs, baking soda and buttermilk.
3. In a saucepan, bring oleo, water and cocoa to a boil.
4. Combine egg mixture and cocoa with the dry ingredients.
5. Pour into a greased cookie sheet (11x17).
6. Bake at 375 degrees for 20 minutes.
7. Mix frosting ingredients. Spread on cake and return to 350-degree oven for 3-5 minutes.
8. A wonderfully rich chocolate cake...serve with a glass of Hunt Country **Ruby Port** or **Cream Sherry!**