

Our State eats

Published in the February 2013 issue of Our State

Dody's Chocolate Cake & Chocolate Icing

Yield: 18 servings.

For the cake:

- 2 cups all-purpose flour
- 2 cups sugar
- 1 cup water
- 1 cup vegetable oil
- 8 tablespoons butter
- 4 tablespoons unsweetened cocoa powder
- ½ cup buttermilk
- 2 eggs
- ½ teaspoon baking soda
- Pinch of salt
- ¾ cup chocolate icing

For the icing:

- 4 tablespoons milk
- 4 tablespoons unsweetened cocoa powder
- 8 tablespoons butter
- 2 cups confectioners' sugar
- 1 teaspoon vanilla extract

For the cake: Preheat oven to 350°. Combine flour and sugar in mixing bowl. Put 1 cup water, oil, butter, and cocoa into heavy boiler. Bring to a boil, and cook 1 minute, stirring constantly. Add mixture to sugar and flour, beat well. Add buttermilk, eggs, baking soda, and salt. Mix until smooth. Pour batter in 9-inch x 13-inch baking pan and bake for 40 minutes. Ice with chocolate icing while still hot.

For the icing: Mix milk, cocoa, and butter together, and bring to a boil. Add confectioners' sugar and vanilla, stirring until well mixed, with no lumps.



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