

To Die For Chocolate Cake

Serves 16-20

½ cup Crisco oil
5 teaspoons cocoa powder
1 stick butter or margarine
1 cup water
½ teaspoon salt
1 teaspoon vanilla flavoring
2 cups sugar
2 cups plain all-purpose flour
2 eggs
½ cup buttermilk
1 teaspoon baking soda

Icing:

1 stick of margarine
5 teaspoons cocoa powder
¼ cup milk
1 teaspoon vanilla extract
1 box powdered sugar (more if needed)
1 cup chopped pecans

Preheat oven to 350°.

Stir the baking soda into the buttermilk; set aside.

Bring oil, 5 teaspoons cocoa, 1 stick of margarine and water to boil.
Remove from heat and add salt, vanilla, sugar, flour, eggs, buttermilk & baking soda. Mix well. Pour into a greased 9 x 13-inch baking pan.
Bake for 30 minutes or until tester inserted in center comes out clean.

For icing: bring first four ingredients to a rolling boil.

Remove from heat and stir in powdered sugar and nuts.

Spread on cooled cake.