

Susan Mallery's Downfall Chocolate Sheet Cake

This cake is not low fat, low sugar, or low cholesterol, but it's also not low on taste. It just might be the richest, chocolatiest cake you've ever eaten. Best with a tall glass of ice cold milk.

- 2 C Flour
- 2 C Sugar
- 2 t Baking soda
- 1 t Salt
- 1/2 C Cocoa powder

Mix the above ingredients together. Add:

- 1 C Vegetable oil
- 1 C Buttermilk
- 2 Eggs

Mix well, then add:

- 1 C Boiling water

Mix well. Pour into greased and floured 13x9 pan. Bake at 350 for 30 to 40 minutes, until toothpick inserted into center comes out clean. Frost with your favorite frosting.



brought to you by

Susan Mallery

*New York Times bestselling author of
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