



# CHOCOLATE CAKE BARS

From Celine Perkins



Make in a Jelly Roll pan

2 cups flour  
2 cups white sugar  
1 tsp baking soda  
1 tsp baking powder  
2 sticks of butter  
1 cup water  
4 TBSP cocoa powder  
½ cup buttermilk or sour milk  
2 eggs  
1 tsp vanilla

1. In a bowl, mix dry ingredients (flour, sugar, soda and baking powder).
2. In a sauce pan, melt butter, add water and cocoa, and bring to a boil.
3. Add the cocoa mixture to the dry ingredients. Mix well.
4. Add buttermilk, eggs, and vanilla.
5. Pour into a jelly roll pan.

Bake at 400° for 12 – 18 minutes.

Frosting: Frost while cake AND frosting are WARM.

1. Melt 1 stick of butter, 4 TBSP cocoa, and 5 TBSP milk.
2. Add one 1 lb. box of powdered sugar and 1 tsp vanilla.
3. Half of this recipe frosts a 9 x 13 cake.

