



## Marilyn's Chocolate Sheet Cake

Submitted in loving memory of Marilyn Wueste. This is a Mission Family favorite dessert.

### Ingredients:

- 2 cups sugar
- 2 cups flour
- 1 stick Parkay
- ½ cup shortening
- 4 Tbsp. cocoa
- 1 cup water
- ½ cup buttermilk
- 2 tsp. soda
- 2 eggs, slightly beaten
- 1 tsp. vanilla
- ¼ tsp. cinnamon

### Icing Ingredients:

- 1 stick Parkay
- 4 Tbsp. cocoa
- 6 Tbsp. milk
- 3 ½ cups powdered sugar
- 1 tsp. vanilla
- 1 cup pecans, chopped (optional)

### Directions:

1. Preheat oven to 400 degrees.
2. Sift in a large bowl, the sugar and flour.
3. In a small sauce pan, boil Parkay, shortening, cocoa, and water.
4. Pour the hot liquid over the dry mixture and mix well.
5. Add buttermilk, soda, eggs, vanilla, and cinnamon. Mix well.
6. Pour into greased 16" x 11" sheet pan with sides.
7. Bake for 20 minutes.
8. Start the icing 5 minutes before the cake is done.
9. In a small saucepan, boil Parkay, cocoa, and milk.
10. Remove from the heat and add powdered sugar, vanilla, and pecans. Mix well.

### Products used:

5 QUART NON-SKID MIXING BOWL  
ROTARY FLOUR SIFTER 8 CUP  
NATURAL ALUMINUM SAUCE PAN - 4 QUART  
12" WOODEN SPOON  
STAINLESS STEEL MEASURING CUP SET

