

DESSERT

Cowboy Cake

PREP

30 Minutes

COOK

20 minutes

SERVES

10 Plus



Ingredients

- ☐ 2 c. sugar
- ☐ 2 c. flour
- ☐ 1 tsp. baking soda
- ☐ 2 sticks butter
- ☐ 1 c. water
- ☐ 5 TBL. cocoa powder
- ☐ 2 beaten eggs
- ☐ 1/2 c. buttermilk
- ☐ 2 TBL. vanilla
- ☐ 1 stick butter
- ☐ 6 TBL cocoa
- ☐ 6 TBL buttermilk
- ☐ 1 - 1 lb. box powdered sugar (sifted)
- ☐ 1 TBL vanilla

Instructions

- 1 Sift sugar, flour, and baking soda.
- 2 Heat to boiling point in pan: butter, water, and cocoa powder.
- 3 Pour wet ingredients over dry. Add 2 beaten eggs, 1/2 c. buttermilk and 2 TBL. vanilla.
- 4 Cream well and pour into pan.
- 5 Bake 400° for 20 Minutes — could be less. Test with toothpick.
- 6 Frosting: Heat to boiling point butter, cocoa, and buttermilk.
- 7 Pour mixture over 1 - 1 lb. box powdered sugar (sifted). Add 1 TBL vanilla.

Tips

- from: Dot