

Chocolate Texas Cowboy Cake

[This is the best chocolate sheet cake on the face of this planet.]

So here it is, folks!

Ingredients:

Cake

- 1 cup sugar
- 1 cup flour
- 1/4 cup margarine ([not butter**](#))
- 2 1/2 Tablespoons cocoa
- 1/2 cup water
- 1 egg
- 1/2 cup buttermilk
- 1/2 teaspoon soda

Icing

- 1/4 cup margarine (not butter)
- 2 Tablespoons cocoa
- 3 Tablespoons milk
- 1/2 Tablespoon Vanilla
- 1 3/4 cups powdered sugar
- 1/2 cup nut meats (crushed walnuts or whatever)

Instructions:

Cake

1. Sift together sugar, soda and flour
2. Bring margarine, cocoa and water to a boil. Pour over sugar and flour mixture. Mix well.
3. Beat egg and buttermilk together. Add to mixture and beat well.
4. Pour into greased 6 x 9 pan.
5. Bake 20 min. at 350° f.

Icing

1. Melt together margarine, cocoa, milk and vanilla - bring to a boil.
2. Add powdered sugar; mix until smooth.
3. Add nut meats; mix well.

** We tried using butter once - we thought it would be even better. It was horrible!

It made for some odd flavor. We can't explain it - but don't use butter. ([Back to Ingredients](#))

The secret to this cake is this (shhh):

Prepare the icing just before the cake comes out of the oven and pour it on right away, while the cake is still hot and in the pan. What happens is that some of the icing seeps into the cake, making it

very moist. The end result is somewhere between cake, fudge and brownie - but not too rich. It is truly a gift from the chocolate Gods. Serve either warm or at room temperature, but never serve hot. Vanilla ice cream kicks it up a notch. BAM!! We always prepare a double batch; you get about 12 pieces that way, and it turns out even better for some reason.