

There were many requests for the chocolate cake recipe that was served during the Holiday Open House. The person who provided it has graciously given us permission to share it...enjoy! Thank you Patti Mills!!

Chocolate Slop Cake

Patricia Mills

Ingredients –

3 C Flour (All Purpose)
3 C Sugar
1-1/8 C Powdered Cocoa (Dark Cocoa adds Richness)
3 Tsp Baking Soda
1-1/2 Tsp Baking Powder
1 Tsp Vanilla Extract
½ Tsp Salt
1-1/2 C Hot Coffee
3 Eggs
¾ C Vegetable Oil
1-1/2 C Milk

Directions –

Mix all ingredients together in large mixing bowl with stand mixer. Batter will have water-like consistency. When mixing complete, pour batter into 13 X 9 X 2 greased and floured baking dish. Bake in 350 degree F oven for 40 minutes or until cake tests done.

Cooked Icing

Patricia Mills

Ingredients –

¼ C Flour (All Purpose)
1 C Milk
1 Tsp Pure Vanilla Extract
Pinch of Kosher Salt
2 Sticks of Butter (Softened to Room Temperature)
1 C Sugar

Directions –

Whisk flour and milk over medium heat until smooth, whisking constantly 3-4 minutes. Transfer to glass bowl. Stir in vanilla and salt. Cover with plastic wrap pressed against surface to prevent skin from forming. Allow to cool completely. Beat butter with the sugar until fluffy. Add the milk mixture into the sugar mixture and beat until like whipped cream consistency. Ice cooled cake. May top with colored sprinkles right before serving for appearance.