

# COOKIE SHEET CAKE

MOM

2 CUPS FLOUR  
2 CUPS SUGAR \_\_\_\_\_ SIFT TOGETHER  
1/2 TEAS SALT

1/2 POUND MARGARINE  
1 CUP WARM WATER \_\_\_\_\_ BRING TO BOIL  
2 TBSP COCOA  
2 EGGS , BEAT WELL

1 TBSP SODA  
1 TEAS VANILLA    MIX TOGETHER AND ADD TO BEATEN EGGS  
1/2 CUP MILK

MIX ALL INGREDIENTS TOGETHER AND BAKE IN DEEP COOKIE SHEET  
FOR 25 MINUTES AT 350°

ICING: 1/4 BUTTER, 6 TBSP MILK, 3 TBSP COCOA. HEAT, DON'T  
BOIL. WHILE STILL HOT ADD NUTS, 1 TEAS VANILLA & 1 POUND  
POWDERED SUGAR. MIX WELL AND POUR OVER CAKE WHILE CAKE  
& ICING ARE HOT. ICING WILL SET UP LIKE FUDGE.

NEXT TIME I'M GOING TO HAVE BOTH CAKE AND ICING COOL!!!