

# Mary's Chocolate Cake and Whipped Icing

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NOT a WW or Low Cal recipe!!

### Cake

- 2 cups sugar
- 2 cups flour
- 2 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp salt
- 2/3 cup cocoa
- 1 cup milk
- 1/2 cup oil
- 2 eggs
- 1 tsp vanilla
- 1 cup black coffee

### Icing

- 4 Tbsp flour
- 1 cup milk
- 1 stick butter
- 1/2 cup solid shortning
- 1 T vanilla
- 1 cup sugar

## **Cake**

1. Preheat oven to 350. Grease a 9×13 baking pan
2. Mix dry ingredients together
3. Add wet ingredients one at a time, beating well after each addition. Batter will be thin and bubbly.
4. Pour batter into prepared pan. Bake for 30-40 minutes until done.

## **Icing**

1. While cake is cooking, Boil flour and milk together until really thick. Then put in refrigerator to get cold
2. Beat butter and shortening and sugar until fluffy.
3. Add in flour mixture a little at a time and beat until fluffy – 8 to 10 minutes. Add vanilla and beat. Ice cake

Dessert  
Cake