

**NATIONAL
CHOCOLATE
CAKE DAY**
— JANUARY 27 —



**Let's Celebrate with
Aunt Shirley's Dump Cake!**

2 cups sugar	2 cups flour
2 sticks butter or margarine	3 Tbsp powdered cocoa
1 cup water	

Mix sugar and flour in a large bowl.
In a saucepan put butter or margarine, water and cocoa and bring to a boil.
Pour over the sugar and flour mixture.

Add:
2 eggs
1 tsp soda
½ cup buttermilk (or soured milk*)
1 tsp vanilla
*Make sour milk by adding ½ Tbsp white vinegar to ½ cup milk. Stir and let sit 5 mins.

Bake @ 350 degrees in a 9x13 greased and floured cake pan until a toothpick inserted into the center comes out clean.

Frosting:
1 cube butter or margarine
½ (scant*) cup milk
Bring this to boil.
Remove from heat and add:
1 box powdered sugar
1 tsp vanilla
¾ cup chopped nuts
*A little less than or just shy of

Let sit until frosting is set.
Refrigerates and freezes well.