

BEST CHOCOLATE CAKE EVER



INGREDIENTS

- 2 cups white sugar
- 2 cups all-purpose flour
- 1/2 cup butter
- 1/2 cup vegetable oil
- 1 cup water
- 1/4 cup unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/2 cup buttermilk
- 2 eggs
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- 1/2 cup butter
- 1/4 cup unsweetened cocoa powder
- 1/4 cup milk
- 4 cups confectioners' sugar
- 1 teaspoon vanilla extract
- 1 cup chopped pecans

PREPARATION :

1. Preheat oven to 190 degrees C. Grease and flour one 9 x 13 inch pan.
2. Sift 2 cups white sugar and 2 cups flour together; set aside.
3. In a sauce pan; combine 1/2 cup butter or margarine, oil, water, and 1/4 cup cocoa. Bring mixture to a boil, remove from heat and add to dry ingredients.
4. Dissolve baking soda in buttermilk; add with eggs, salt, cinnamon and 1 teaspoon vanilla to cocoa, flour mixture and stir well.
5. Pour batter into a 9 x 13 inch pan. Bake at 190 degrees C for 20 minutes.
6. To Make Frosting: Five minutes before cake is done combine 1/2 cup butter, 1/4 cup cocoa and 1/4 cup milk in saucepan and bring to a boil.
7. Remove from heat and stir in confectioners' sugar, 1 teaspoon vanilla, and chopped pecans. Pour frosting over hot cake. Cake remains moist and may be frozen.