



# Chocolate Sheet Cake

Makes: 36 servings

Prep Time: 20 minutes Cook Time: 25 minutes

Total Time: 45 minutes plus cooling time 1 hour

## Instructions

### Cake:

- 3/4 cup plus 2 tbsp cocoa powder, (not dutch processed)
- 1/2 cup boiling water
- 1 cup buttermilk, room temperature
- 1 & 3/4 cup all-purpose flour
- 1 & 1/4 tsp baking soda
- 1/4 tsp baking powder
- 1/4 tsp salt
- 1 & 1/2 sticks (12 tbsp) unsalted butter, room temperature
- 1 & 1/2 cups granulated sugar
- 2 large eggs, room temperature
- 1 tsp vanilla extract

### For the Vanilla Buttercream:

- 2 cups unsalted butter, slightly chilled
- 6 cups powdered sugar, measured and then sifted
- 3-4 tbsp heavy whipping cream
- 2 tsp clear vanilla extract
- Pinch of salt
  
- Food gel colors, as desired and optional
- Decorating tips and piping bags, if desired

## Instructions

Pre-heat the oven to 350°F. Butter a half sheet pan (measuring 11" x 15"). Set aside.

Put the cocoa powder in a medium heatproof bowl. Add boiling water and whisk until a smooth paste forms. Whisk in buttermilk until combined.

In a medium bowl, sift the flour with the baking powder, baking soda and salt.

In a large bowl, using an electric mixer, beat the butter with the granulated sugar until light and fluffy, about 3 minutes. Beat in the eggs and vanilla. Then beat in the dry ingredients in two batches alternating with the cocoa mixture. Pour into the pan.

Bake approximately 20-25 minutes until done. Cool completely.

For the Vanilla Buttercream:

In the bowl of a stand mixer fitted with a paddle attachment, cream the butter for about 2 minutes. This will soften the butter without it having to be warm.

With the mixer on low speed, gradually add the sifted powdered sugar, one cup at a time, mixing a little in between each addition. With mixer on medium speed, add whipping cream, vanilla and salt. Turn the mixer to medium-high speed and beat for an additional 5 to 7 minutes. The frosting will become lighter in color and texture.

If you choose to color the buttercream, divide the buttercream into the number of colors that you want and then use drops of food coloring to get your desired colors. Use various tips to create different patterns. You can also smooth one color of buttercream over the entire cake.

*Cake recipe by PollyRuth, Buttercream frosting recipe by Cake by Courtney.*