

Grammy Cake - Mr. Hicks' Grandmother's Cake

Preheat the oven to **375 F**, get out a full sheet pan.

Ingredients

Cake

240 g Flour
400 g Sugar
1 tsp Baking Soda
1 stick Butter
100 g Oil
4 tbsp Cocoa Powder
240 mL Coffee
110 g Butter milk
2 tsp Vanilla
2 Eggs

Icing

1 stick Butter
6 tbsp Milk
1 lb Powdered Sugar

Recipe

Cake

- Combine the flour, sugar, and baking soda in a large bowl.
- Heat the butter and oil in a pan on the stove until melted and slightly steaming
- Add the cocoa powder into the butter/oil mixture
- Make/brew the coffee
- Combine the butter milk and vanilla in a container
- Add the butter/oil/cocoa mixture into the flour/sugar/baking soda mixture
- Add the coffee
- Add the buttermilk/vanilla mixture
- Lightly whisk the 2 eggs then add them to the mixture
- Once combined, pour the batter into the sheet cake pan.
- Bake for 15-20 minutes, checking at 15

Icing

- Melt the butter on the stove (low heat)
- Add the milk and cocoa powder
- Heat till slightly steamy
- Gradually whisk in the powdered sugar (keep on the heat)
- Once all powdered sugar is mixed in, pour on to the cake, the cake should still be warm.