



Buttermilk Chocolate Cake with Chocolate Toffee Frosting

Ingredients

2 cups flour
2 cups sugar
1 teaspoon baking soda

1 cup water
1/2 cup butter or margarine
1/4 cup cocoa
2 eggs
1/2 cup buttermilk

Directions

- Combine flour, sugar, and baking soda in a large mixing bowl. Combine water, butter, and cocoa in a small saucepan; cook over low heat until mixture comes to a boil, remove from heat and pour over dry ingredients, mixing thoroughly. Add eggs and buttermilk; beat well.
- Spoon batter into a well-greased 13x9x2 inch baking pan*. Bake at 350 degrees for 30 minutes or until a wooden spoon inserted in center comes out clean. Cool in pan. Frost with Chocolate Frosting (recipe follows)

Chocolate Frosting**Ingredients**

- 1/2 cup (1 stick) softened butter
- 1/4 cup milk
- 1/4 cup cocoa
- 4 cups sifted confectioners' sugar (about 1 pound)
- 1 teaspoon vanilla

Toffee Chips

Directions

- Combine butter, milk, and cocoa in medium saucepan. Bring to a boil over medium heat, stirring to melt butter. Remove from heat; gradually stir in sugar and vanilla. Mix until smooth.
- Generously sprinkle with Toffee Chips right before serving.

** Can also be baked in a sheet cake pan (reduce baking time).*

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