**SHEET CAKE AND ICING** Maryanne Gilthorpe

4 tbls cocoa

½ cup shortening

1 stick of margarine

1 cup of milk

2 cups of flour

2 cups of sugar

1 tsp baking soda

½ cup of buttermilk

1 tbls vanilla

2 eggs

Bring to a boil cocoa, shortening, margarine and milk

Add flour and sugar and mix well

Add soda and buttermilk

Add vanilla and eggs

Beat well and pour into a greased jelly roll pan 11x17x1

Bake 400\* for 20 minutes

Chocolate glaze:

Boil 4 tbls cocoa, 6tbls milk, and 1 stick of margarine

Add 1 box of confectionate sugar, 2 tabls vanilla, garnish with nuts

\*\*\*\*\* Can make cake into a HEAVENLY HASH CAKE BY ADDING ½ BAG OF MARSHMELLOS TO TOP OF WARM CAKE BEFORE GLAZING