

Cherry Chocolate Sheet Cake

www.mynameissnickerdoodle.com

Ingredients

For Cake

2 cups all purpose flour
2 cups granulated sugar
1 cup butter
1/2 cup cocoa
1 cup water
1/2 cup milk
1 tsp baking soda
2 eggs
1 tsp pure vanilla extract
1 14oz can cherry pie filling

For Frosting

1/2 cup butter
5 TBSP milk
1/2 cup cocoa
1 tsp almond extract
4 cups powdered sugar

Directions

1. Preheat oven to 400 degrees.
2. In a large bowl mix together flour and sugar and baking soda.
3. In a medium sauce pan bring butter, cocoa and water together to a boil.
4. Pour over flour and mix together.
5. Add in milk, eggs and vanilla and blend well.
6. Fold in cherry pie filling.
7. Pour into a large baking sheet and bake for 20 minutes.
8. While the cake is baking, melt margarine in a small sauce pan over medium heat.
9. Remove from heat and add in cocoa.
10. Stir in milk and almond extract.
11. Add in powdered sugar until well blended.
12. Pour over warm cake.
13. Cook for 20 minutes before serving.
14. Garnish with whipped cream and maraschino cherries.