Unleavened Chocolate Cake with Chocolate Fudge Frosting

A two-layer chocolate cake with a rich fudge frosting!
Yield:

12 servings
Ingredients:

1 cup (2 sticks) butter, softened
2 cups sugar
6 eggs
1 1/2 cups flour
1 cup cocoa powder
1 tablespoon vanilla extract

Frosting ingredients:

2 cups white sugar
1 cup cocoa powder
1/2 cup milk
1/2 cup (1 stick) butter
2 teaspoons vanilla extract
Instructions:

1. To make the cake, cream the sugar, butter, and eggs with an electric mixer on high until well-beaten.
Stir in flour, cocoa powder, and vanilla. Batter will be thick, like brownie batter.

2. Grease and flour a 10×15-inch jelly roll pan (baking pan with
1-inch sides). You could use two 8- or 9-inch cake pans instead, if you
wished. Spread batter evenly into pan. Bake at 350 degrees for about 25
minutes, or just until cake tests done with a toothpick or

fork.

3. Place cake (in the pan) on a cooling rack, cover with a clean towel, and allow to cool completely.

4. Cut cake in half, trimming sides if necessary, so that the two pieces can be stacked on a serving tray or platter.

5. Make frosting by combining frosting ingredients in a sauce pan and
heating over medium heat, stirring constantly. Bring mixture to a boil
and then boil and stir for 1 minute. Remove pan from heat and allow to
cool for about 5 minutes.

6. Using an electric mixer, beat frosting on high until it starts to
thicken to a frosting consistency. The frosting will continue to thicken
as it continues to cool, so don't beat it too long.

7. Once it is spreadable, spread half of the frosting over the first layer of the cooled cake, working quickly. Place the second piece of cake on top and insert a few toothpicks if desired, to keep the cake layers from shifting. Finish frosting the cake.

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This recipe is from Tammy's Recipes.