

Scotch Chocolate Cake

Devere T Eggimann

St Timothy's - Hale Schools - Raleigh, NC - 1976

*2 cups flour
1 teaspoon cinnamon
1/4 cup cocoa
1 stick margarine
1/2 cup buttermilk
2 eggs
2 cups sugar
1/4 cup oil
1 cup water
1 teaspoon baking soda
1 teaspoon vanilla
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1 stick margarine
6 tablespoons milk
1/4 cup cocoa
1 box powdered sugar
1 cup nuts, chopped
1 teaspoon vanilla
1 cup coconut*

Preheat the oven to 350 degrees.

In a saucepan, heat the margarine, cocoa, oil and water together to boiling.

In a bowl, add the flour, cinnamon and sugar.

In a bowl, add the baking soda to the buttermilk.

Add the flour mixture and the buttermilk mixture to the margarine mixture. Add the eggs and vanilla.

Pour the batter into a greased baking pan.

Bake for 30 minutes.

Make the icing: In a saucepan, heat the margarine, milk and cocoa. Add the powdered sugar, nuts, vanilla and coconut.

Remove the cake from the oven.

While both are still hot, spread the icing on the cake. Cool.

Per Serving (excluding unknown items): 6573 Calories; 366g Fat (48.5% calories from fat); 82g Protein; 793g Carbohydrate; 44g Dietary Fiber; 441mg Cholesterol; 3763mg Sodium. Exchanges: 16 Grain(Starch); 4 1/2 Lean Meat; 1 Fruit; 1 Non-Fat Milk; 69 Fat; 35 Other Carbohydrates.