

# Mocha Sheet Cake with Chocolate Frosting and Pecans

Phillis Carey, cooking instructor, author (Jan. 2013)



## CAKE:

- 1/2 cup unsalted butter, diced
- 1 cup coffee, brewed (strong) or powdered espresso dissolved in water
- 1/2 cup unsweetened cocoa
- 1/2 cup vegetable oil, \*see Note
- 2 cups all-purpose flour
- 2 cups sugar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup buttermilk
- 2 large eggs
- 1 teaspoon vanilla extract

## FROSTING:

- 6 tablespoons milk
- 1/2 cup unsalted butter
- 1/4 cup unsweetened cocoa
- 1 pound powdered sugar, sifted if lumpy
- 1 teaspoon vanilla
- 1 cup pecans, toasted and chopped

*Per Serving (excluding unknown items): 504 Calories; 24g Fat (42.6% calories from fat); 4g Protein; 69g Carbohydrate; 2g Dietary Fiber; 59mg Cholesterol; 170mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 4 1/2 Fat; 3 1/2 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

## Servings: 16

1. Preheat oven to 400°. Spray a 10×15 jelly roll pan with nonstick spray. If you don't have a 10×15, use a 9×13 pan and bake slightly longer. Do NOT use a larger sized sheet pan.
2. CAKE: Stir butter, coffee, cocoa and oil in a medium saucepan over medium heat until smooth. Remove saucepan from heat.
3. Whisk flour, sugar, soda and salt in a large bowl until smooth.
4. Whisk in cocoa mixture. Whisk buttermilk, eggs and vanilla in medium bowl until blended. Add to flour mixture and stir until very smooth. Spread cake batter in prepared pan.
5. Bake cake until tester inserted in center comes out clean, about 18-20 minutes. Place pan on a cooling rack.
6. FROSTING: Stir milk, butter and cocoa in a medium saucepan over medium heat until smooth. Bring mixture to a boil, stirring constantly. Remove from heat. Add powdered sugar and vanilla and whisk until smooth. Spread frosting over still-warm (but not hot) cake. The frosting can be made about 10 minutes ahead, but not longer, or it won't spread. The frosting MUST be spread on the warm cake. Do not allow it to cool completely to perform this step.
7. Sprinkle toasted pecans on top, cool cake completely, then cut into squares to serve. Will keep well for 2 days. Phillis says the cake is almost better the 2nd day.