

Odie's Quick Chocolate Pecan Cake

Cake:

1 cup flour
1 cup sugar
1 can chocolate syrup (1g)
1 cup vegetable oil
4 ea eggs (beaten)
1 tsp vanilla
½ tsp baking soda
½ tsp salt
1 cup pecans (chopped)

Icing:

1 box powdered sugar (1 lb)
¼ cup butter or margarine (1 stick) (melted)
4 tsp cocoa
1 can Milnot condensed milk (6 oz)
1 cup pecans (chopped)
1 pinch salt

Cake: Preheat oven to 350 degrees. Sift together flour, baking soda, salt. Combine oil, sugar, eggs and chocolate syrup. Add flour mixture to egg mixture. Mix well. Add pecans. Grease and flour or spray cake pan(s). Bake at 350 degrees 30 to 45 minutes or until toothpick/cake tester comes out clean.

Icing: Combine ingredients for icing until smooth. Add pecans last. Spread on cooled cake.

FYI: Milnot is a brand name of condensed milk products like Carnation.

Notes: Odie is my Grandmother. I learned much about cooking and entertaining from her. It just simply would not do to have company and nothing sweet to offer with a cup of coffee. It is quick, if you have everything on hand and it is southern comfort scrumptious. Enjoy!