

Alaska Sheet Cake

2 ½ cups of flour
2 cups of granulated sugar
1 teaspoon of baking soda
1 teaspoon of salt
2 sticks of Parkay margarine (1cup)
1 cup water
3 large eggs
½ cup buttermilk (do not substitute!)

Boil the water and margarine. Add dry ingredients and beat well with an electric mixer. Add buttermilk and beat well. Lastly, add the eggs and beat well. Pour into a greased and floured large cookie sheet (that has sides to it! I think they call them a jelly roll pan?) and bake at 350 degrees for approx 20 minutes. Check often...ovens vary in temps. Do Not Overbake!!

Alaska Sheet Cake Frosting

1 ½ stick of Parkay margarine (¾ cup)
5 Tablespoons of milk

Bring to a boil and then add:

1 ½ pound of powdered sugar
2 teaspoons of vanilla

Mix well with electric mixer and spread on a warm cake.