

Hershey's Syrup Cake

1 1/2 CUPS OF SUGAR

1 1/2 STICKS OF MARGARINE

6 LARGE EGGS

24 OZ. HERSHEY'S CHOCOLATE SYRUP

1 1/2 CUPS OF SELF-RISING FLOUR

1 TSP. VANILLA EXTRACT

Cream sugar and butter together, then add eggs one at a time. Add chocolate syrup, then add flour 1/2 cup at a time. Add vanilla and mix for 2 minutes on medium speed.

Place batter in a greased and floured 13x9 sheet cake pan and bake at 350 degrees F for 30 minutes. After 30 minutes, reduce heat to 325 degrees and continue baking until a toothpick comes out clean. (Takes mine about 40-45 minutes total).

Frosting recipe is on Page 107.

"This is a super-rich and moist chocolate cake. It is best to make it in a sheet pan and not for a layer cake. You will make this one more than once!"

-Tammy