Chocolate Sheet Cake

Cake

1 1/2 cups sugar

1 1/4 cups flour

1/2 teaspoon baking soda

1/2 teaspoon salt

1 cup milk

8 ounces bittersweet chocolate

3/4 cup dutch processed cocoa powder

2/3 cup oil

4 eggs

1 teaspoon vanilla

Frosting

1 pound milk chocolate

2/3 cup heavy cream

​16 Tablespoons butter

Whisk together sugar, flour, baking soda and salt.

Combine milk, chocolate and cocoa in saucepan.

Cook over low heat until chocolate is melted.

Remove from heat. Cool 5 minutes.

Whisk oil, eggs and vanilla into cooled chocolate mixture.

Add dry ingredients and stir until combined.

Transfer batter to a greased 9x13" pan.

Bake 30-35 minutes at 325. Let cool 1-2 hours.

Combine chocolate and cream for frosting in bowl of standing mixer.

Set bowl over saucepan with 1" simmering water. Whisk 10-15 minutes.

Remove from heat and whisk in butter, 1 T. at a time. Let stand 5 minutes.

Whisk until completely smooth.

Refrigerate frosting until cooled and thickened. (30-60 minutes)

Whisk cooled frosting until smooth.

Spread frosting over cake.