

## No Egg Chocolate Cake w. Pecan Fudge Icing

3 c all-purpose flour	2 t bp
2 c sugar	2 c COLD water
1/2 c cocoa	1 c vegetable oil
1 t salt	1 t vinegar
1 t baking soda	2 t vanilla

Sift dry ingredients into large bowl

Add wet ingredients and stir to mix well.

Pour into a 9x13 greased and cocoa dusted baking dish.

Bake at 350 F for 30 - 35 minutes or til cake tests clean.

## Pecan Fudge Icing

1/2 c butter or marg  
1/4 + 2 T milk  
1/4 c cocoa  
1 lb confectioner's sugar  
1 t vanilla  
3/4 c chopped pecans (optional)

In medium pan, combine butter, milk and cocoa. Stir over low heat til butter is melted. Add sugar and vanilla, stirring til smooth. Stir in pecans. Pour over warm cake. Cool completely, undisturbed, about 4 hours.