

Servings: ~6

Allergens: Dairy

Total Time: ~40 min

Prep Time: ~15 min

Cook Time: ~25 min



Dixie Ziegler

Heavenly Chocolate Squares

Directions:

- Heat oleo, water and chocolate to boiling, and then remove from heat.
- Mix flour and sugar together and blend into chocolate mixture.
- Add eggs, sour cream, baking soda and salt to mixture and spread in a greased jelly roll pan (15" x 10").
- Bake at 375 degrees for around 20 to 25 minutes.
- Frost with Angel Frosting while warm.

Angel Frosting:

- Bring 1/2 cup of oleo, 6 tablespoons of milk and 2 squares of unsweetened chocolate to a boil.
- Remove from heat and add 4 1/2 cups of powdered sugar.
- Beat until smooth.
- Stir in 1 teaspoon vanilla.
- Sprinkle with nuts (optional) and cut into squares.

Ingredients:

- 1/2 cup oleo
- 1 cup water
- 2 squares unsweetened chocolate
- 2 cups flour
- 2 cups sugar
- 2 eggs
- 1/2 cup sour cream
- 1 tsp baking soda
- dash of salt