



Goopy Chocolate Skillet Cake Ice Cream Sundae

1 cup flour
1/2 teaspoon baking soda
1 cup sugar
dash salt
1/4 cup (1/2 stick) butter
1/4 cup vegetable oil
2 tablespoons cocoa powder
1/2 cup water
1/4 cup buttermilk
1 egg
1/2 teaspoon vanilla

Frosting:

1/4 cup (1/2 stick) butter
2 tablespoons cocoa
3-4 tablespoons milk (as needed for consistency)
1/2 cup pecans, chopped
2 cups powdered sugar
1/2 teaspoon vanilla

ice cream (for serving)
caramel sauce (for serving; this one is delicious!)
whipped cream (for serving)

Preheat the oven to 350 degrees F. In a large bowl, whisk flour, baking soda, sugar, and salt together and set aside.

In a 10-inch cast iron skillet, bring the butter, vegetable oil, cocoa powder, and water to a boil. Remove it from the heat and whisk in the dry ingredients well. Mix in the buttermilk, egg, and vanilla. Bake the skillet cake at 350 degrees F for about 15-20 minutes or until a toothpick comes out with just a few moist crumbs.

While the cake starts to cool, make the frosting. In a medium saucepan, bring the butter, cocoa, and milk to a boil. Remove them from heat and add the icing sugar, nuts, and vanilla. Stir to combine. Pour over the warm cake, spread with a spatula, and serve with vanilla bean ice cream, caramel sauce, and whipped cream.

[Jane Daugherty Giddens](#) shared [Marsha Withrow Wilson's photo](#).