Recipe: Chocolate Sheet Cake  
Honoring: SSG Patrick Dolphin (October 7, 1982 – July 31, 2011)

Recipe submitted by Jean Uffalussy, mother

*“When we asked him what cake he wanted for his high school graduation, he said, ‘Your chocolate sheet cake!’ He loved this cake almost as much as he loved being a Marine.” − Jean Uffalussy*

Born in Richmond, VA, a native of Moscow, PA, and a 2000 graduate of North Pocono High School, Staff Sergeant Patrick Dolphin enlisted in the Marine Corps in June of 2000. He began his career as a Basic Reconnaissance Marine, assigned to both 3rd and 1st Recon Battalions, and later became a section head of the newly formed MARSOC Recruiting and Screening West Branch. In January 2009 he was assigned as an element leader for Team 2, Golf Company, 2nd MSOB, Camp Lejeune, NC. SSgt. Dolphin deployed numerous times in support of Operations Iraqi Freedom and Enduring Freedom.

On his last deployment to Afghanistan as part of Golf Company, 2nd Marine Special Operations Battalion, SSgt. Dolphin had just recently returned from a lengthy nighttime patrol when the barracks where he was sleeping caught fire. SSgt. Dolphin and two fellow Marines were killed in the early morning fire, and two other Marines were injured. SSgt. Dolphin’s personal decorations include a Bronze Star with combat V, Navy-Marine Corps Achievement Medal with gold star and combat V, two Combat Action Ribbons, and three Good Conduct Medals.

Source: <https://marineraiderfoundation.org/staff-sergeant-patrick-r-dolphin/>

**Recipe:**

Ingredients  
• 2 cups flour  
• 2 cups sugar  
• 1 stick butter  
• ½ cup vegetable oil  
• 1 cup hot water  
• 4 tablespoons cocoa  
• 2 eggs  
• 1 teaspoon vanilla  
• 1 teaspoon baking soda  
• ½ cup milk  
  
Icing  
• 1 stick butter  
• 6 tablespoons milk  
• 4 tablespoons cocoa  
• 1 teaspoon vanilla  
• 1 pound powdered sugar  
• 1 cup chopped nuts (optional)  
  
• 1 stick butter  
• 6 tablespoons milk  
• 4 tablespoons cocoa  
• 1 teaspoon vanilla  
• 1 pound powdered sugar  
• 1 cup chopped nuts (optional)  
Directions  
Step 1: Mix flour and sugar together.  
Step 2: Bring the butter, vegetable oil, hot water, and cocoa to a rapid boil.  
Step 3: Pour over the dry mixture. Stir in the eggs, vanilla, soda, and milk.  
Step 4: Pour into a greased jelly roll pan. Bake at 350 F for 20-25 minutes.  
Step 5: While the cake is baking, make the icing. Bring the butter, milk and cocoa to a boil. Remove from burner. Add vanilla, powdered sugar and nuts. Spread on cake immediately after it comes out of the oven. Cool and cut.

**PHOTO:**

