

Chocolate Texas Sheet Cake

INGREDIENTS

Texas Sheet Cake

2 cups all-purpose flour
2 cups sugar
1 tsp. baking soda
1/4 tsp. salt
1 tsp. ground cinnamon

1 cup (2 sticks) butter
1 cup water
4 Tbsp. unsweetened cocoa powder
1/2 cup buttermilk*
2 eggs (beaten)
1 tsp. vanilla

Chocolate Frosting

1/2 cup (1 stick) butter
4 Tbsp. unsweetened cocoa powder
6 Tbsp. milk

1 tsp. vanilla
3 to 3-1/2 cups powdered sugar (sifted)
1 cup chopped walnuts

INSTRUCTIONS

Preheat oven to 375°degrees. Grease and flour a 17"x12"x1" baking pan.

Texas Sheet Cake

1. In a large mixing bowl, combine flour, sugar, baking soda, salt, and cinnamon. Set aside.
2. In a medium saucepan combine butter, water and cocoa; bring just to a boil over medium heat.
3. Remove from heat, pour over dry ingredients; mix well
4. Add buttermilk, beaten eggs, and vanilla; mix well.
5. Pour into prepared baking pan and bake for approximately 18-22 minutes or until cake tester comes out clean. Place on wire rack.

Chocolate Frosting

1. Add butter to a saucepan and melt on medium heat.
2. Add unsweetened cocoa powder and mix well. Bring to a boil.
3. Remove from heat (transfer to a bowl to mix if you do not want to mix in the saucepan), add milk, vanilla and powdered sugar. Mix with a hand mixer until smooth. Stir in walnuts.
4. Spread on the moderately cooled cake. Cool completely.

**If you don't have buttermilk, you can add 1 Tbsp. white vinegar to just under 1/2 cup regular milk so you end up with 1/2 cup, stir well.*