

## White Texas Sheet Cake Recipe



This cake gets better the longer it sits, so I try to make it a day ahead. My mother-in-law introduced this deliciously rich sheet cake to me. With its creamy frosting and light almond flavor, no one can stop at just one piece!

—Joanie Ward, Brownsburg, Indiana

### **TOTAL TIME:**

Prep: 20 min.

Bake: 20 min. + cooling

### **Ingredients**

2 cups all-purpose flour  
2 cups sugar  
1 teaspoon baking powder  
1 teaspoon salt  
1/4 teaspoon baking soda  
1 cup butter, cubed  
1 cup water  
2 large eggs  
1/2 cup sour cream  
1 teaspoon almond extract

### **FROSTING:**

1/2 cup butter, cubed  
1/4 cup 2% milk  
4-1/2 cups confectioners' sugar  
1/2 teaspoon almond extract  
1 cup chopped walnuts

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### **Directions**

1. Preheat oven to 375°. Grease a 17x12x1-in. baking pan.
  2. In a large bowl, whisk the first five ingredients. In a small saucepan, combine butter and water; bring just to a boil. Stir into flour mixture. In a small bowl, whisk eggs, sour cream and extract until blended; add to flour mixture, whisking constantly.
  3. Transfer to prepared pan. Bake 18-22 minutes until golden brown and a toothpick inserted in center comes out clean. Cool on a wire rack 20 minutes.
  4. For frosting, combine butter and milk in a large saucepan; bring just to a boil. Remove from heat; gradually stir in confectioners' sugar and extract. Stir in walnuts. Spread over warm cake.
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