

Texas Chocolate Sheet Cake by Food Storage Moms

Ingredients:

- 1/2 cup butter or one cube
- 1 cup water
- 1/2 cup olive oil
- 2 cups flour
- 2 cups sugar
- 1/4 cup cocoa-dry
- 1-1/2 teaspoons baking soda
- 1/2 teaspoon real salt
- 1 teaspoon vanilla
- 2 eggs, slightly beaten
- 1/2 cup buttermilk

Instructions:

1. Put the butter, water, and oil in a medium size pan. Bring to a boil. Remove from heat and add flour, sugar, cocoa, soda, salt, and vanilla. Blend in the slightly beaten eggs and buttermilk. Pour into a greased cookie sheet 12" by 17" or a 9" by 13" cake pan. Bake the cakes @ 350 degrees. Bake the cookie sheet cake approx. 20 minutes. Bake the 9" by 13" cake pan for approx. 37 minutes.
2. Frosting: melt one cube butter in a saucepan, add 4 tablespoons cocoa and 5 tablespoons milk. Bring to a boil. Mix in 4 cups powdered sugar and 1 teaspoon vanilla. Pour over cake while it's still warm. This cake is very moist and never has any leftovers.