

Texas Sheet Cake by Food Storage Moms

Cake Ingredients:

2 cups flour

2 cups sugar

1 cup butter (the original recipe calls for margarine)

1/4 cup unsweetened cocoa

1 cup water

1/2 cup buttermilk

1 teaspoon baking soda

2 eggs

1 teaspoon vanilla

Instructions:

Preheat the oven to 350 degrees. Grease the pan of choice below. Combine the flour and sugar in a bowl. Bring the butter, cocoa, and water to a boil. Turn the stove off. Add the buttermilk, soda, eggs, and vanilla to the pan with the boiling mixture. Use a hand mixer to combine the flour and sugar in the pan, blend until smooth. Pour into a greased pan.

Baking time: jelly roll/cookie sheet, 15-20 minutes

Baking time: 9-inch by 13-inch pan, 28-30 minutes

Frosting instructions:

1/2 cup butter 5 tablespoons buttermilk or regular milk

1/4 cup unsweetened cocoa 3 cups powdered sugar

1 teaspoon vanilla 1 cup chopped nuts optional

Grab a medium saucepan and melt the butter, add the cocoa and the milk. Bring to a boil stirring constantly and the powdered sugar, vanilla, and nuts. I make this frosting while the cake is baking and then spread it on the semi-cooled cake.