

TEXAS SHEET CAKE RECIPE

The best (and easiest) Texas Sheet Cake is an amazing chocolate cake recipe made in a jelly roll pan and covered in warm chocolate frosting. It the easiest chocolate cake to make, and perfect for a party or potluck.

When I have a sweet tooth, but i'm want something that's also quick and easy, there are a few recipes that always come to mind. Texas sheet cake is one of the dessert recipes that always comes to mind. My other go-to easy dessert recipes include Chocolate Brownies, Scotcheroos, and Jumbo Chocolate Chip Cookies.

The BEST Texas Sheet Cake

This Texas Sheet Cake recipe comes from my amazing mother-in-law and trust me, there is no better recipe out there! I've tried several sheet cakes and this one completely surpasses them all! Texas sheet cake is my husband's favorite recipe and it's beloved by everyone in my family.

WHY IS IT CALLED TEXAS SHEET CAKE?

It's not known why chocolate sheet cake is often referred to as "Texas sheet cake." I like to think it's because it's a cake the size of Texas. ☐

This chocolate cake recipe is made in a sheet cake pan, which is where it gets the name, "sheet cake." A sheet cake is any cake that is made in a large rectangular pan known as a sheet pan or jelly roll pan.

Ingredients:

Cake:

1 cup butter

1 cup water

$\frac{1}{4}$ cup cocoa

2 cups sugar

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Ingredients:

Cake:

1 cup butter
1 cup water
 $\frac{1}{4}$ cup cocoa
2 cups sugar
2 cups flour
 $\frac{1}{8}$ teaspoon salt
2 eggs
1 teaspoon baking soda
 $\frac{1}{2}$ cup sour cream
1 teaspoon vanilla
Icing (recipe below)

Icing:

$\frac{1}{2}$ cup butter
 $\frac{1}{4}$ cup cocoa
 $\frac{1}{4}$ cup plus 2 tablespoons milk
1 box (1 pound) confectioners' sugar (sift it first to remove lumps – otherwise icing remains lumpy)
 $\frac{1}{2}$ teaspoon vanilla
Chopped Pecans (optional)

How to make it :

For the cake:

In a saucepan, combine the butter, water and cocoa over med. heat until the butter melts. Don't let it cook too long.

In a separate bowl, combine the sugar, flour, salt, eggs, and baking soda.

Add the butter mixture to the dry ingredients. Careful, it's hot.

Add the sour cream and vanilla and mix well.

Pour into a sheet cake pan or jelly roll pan.

Bake at 350 degrees for 20 minutes.

For the icing:

In a saucepan, combine the butter, cocoa and milk over medium heat and bring to a boil.

Immediately remove from heat and combine with confectioners sugar and vanilla.

Mix well with a mixer to remove lumps.

Spread over the sheet cake while it is STILL hot. You can either mix the chopped pecans into the icing before pouring it over the hot sheet cake, or sprinkle them over the top after you put the icing on (or omit all together)

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