

# Texas Sheet Cake

## INGREDIENTS:

2 cups all-purpose flour  
2 cups white sugar  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/2 cup sour cream  
2 eggs  
1 cup butter  
1 cup water  
5 tablespoons unsweetened cocoa powder  
6 tablespoons milk  
5 tablespoons unsweetened cocoa powder  
1/2 cup butter  
4 cups confectioners' sugar  
1 teaspoon vanilla extract  
1 cup chopped walnuts (optional)

## DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10×15 inch pan.

Combine the flour, sugar, baking soda and salt. Beat in the sour cream and eggs. Set aside. Melt the butter on low in a saucepan, add the water and 5 tablespoons cocoa. Bring mixture to a boil then remove from heat. Allow to cool slightly, then stir cocoa mixture into the egg mixture, mixing until blended.

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Pour batter into prepared pan. Bake in the preheated oven for 20 minutes, or until a toothpick inserted into the center comes out clean.

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For the icing: In a large saucepan, combine the milk, 5 tablespoons cocoa and 1/2 cup butter. Bring to a boil, then remove from heat. Stir in the confectioners' sugar and vanilla, then fold in the nuts, mixing until blended. Spread frosting over warm cake.