

TEXAS TURTLE SHEET CAKE

Ingredients

2 cups granulated sugar

2 cups self-rising flour

1 cup butter

1 cup strong black coffee

1/3 cup unsweetened cocoa powder

2 eggs

1/2 cup buttermilk

chocolate frosting:

1/4 cup butter

4 tablespoons buttermilk

3 tablespoons unsweetened cocoa

2 1/2 cups powdered sugar

turtle topping:

1/2 cup chopped pecans

1 cup semi-sweet chocolate chips

1 cup caramel sauce, to drizzle

Instructions

. Preheat oven to 350 degrees. Grease and flour a 9×13-inch

baking pan. In a large bowl, combine self-rising flour and granulated sugar. Set aside.

2. In a saucepan, combine 1 cup butte, 1 cup coffee, and 1/3 cup cocoa. Bring to a boil, stirring constantly. Pour into the prepared dry ingredients. Using a hand-held mixer, mix on medium speed until wet and dry ingredients are thoroughly combined. Add eggs and the 1/2 cup of buttermilk. Mix on medium speed for another minute or so, until well combined.

3. Pour into baking pan, and bake for 25-30 minutes. When cake is done baking, a toothpick or fork inserted into the middle of the cake should come out clean.

4. Prepare the frosting. In a medium saucepan, combine 1/4 cup butter, 4 tablespoons buttermilk, and 3 tablespoons unsweetened cocoa powder. Bring to a boil over medium heat, stirring constantly.

5. Remove from heat and use a wire whisk to gradually mix in powdered sugar, a 1/2 cup at a time.

6. Spread or pour the warm frosting over the cake. While the cake is still warm, sprinkle with chopped pecans, and chocolate chips. Drizzle with caramel sauce.

Tip: If you don't have buttermilk, no worries. Mix 1/2 cup milk with 2 tsp vinegar or lemon juice. Let it sit a few minutes, before you add it to the other ingredients.