

White Texas Sheet Cake

Ingredients

1 cup butter (or margarine)
1 cup water
2 cups all-purpose flour
2 cups sugar
2 eggs, beaten
1/2 cup sour cream
1 teaspoon almond extract
1 teaspoon salt
1 teaspoon baking soda

Frosting

1/2 cup butter (or margarine)
1/4 cup milk
4 1/2 cups powdered sugar
1/2 teaspoon almond extract
1 cup chopped walnuts

Directions

In a large saucepan, bring butter and water to a boil. Remove from the heat; stir in flour, sugar, eggs, sour cream, almond extract, salt and baking soda until smooth.

Pour into a greased 15×10 inch baking pan.

Bake at 375 degrees for 20-22 minutes or until cake is golden brown and tests done.

Cool for 20 minutes.

Meanwhile, for frosting, combine butter and milk in a saucepan; Bring to a boil; remove from heat; add sugar and extract and mix well.

Stir in walnuts; spread over warm cake.