

Desserts

Texas Sheet Cake

Who's Favorite:

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Benjamin Hans Burndorfers - My Mom makes this often as it really doesn't take very long, and its real chocolaty which is what I love about it.



Prep time 30 minutes
Bake time 20 minutes
Preheat oven to 350°F

Serves 12

Cake

1	Tsp	Baking Soda
2	cups	Flour
2	cups	Sugar
1	Cup	Butter
4	Tbs	Cocoa Powder
1	cup	Milk
1	Tsp.	Vanilla
2		Eggs
½	Cup	Sour Cream

Mix in a bowl the baking soda, flour and sugar. In a saucepan melt the butter and add in the cocoa and milk. Bring to boil. Pour this into the flour mixture and add the 2 eggs and the sour cream and vanilla. Grease a 9x12in square cake pan and pour in the batter. Bake for 20 minutes at 350°F

Icing

4	Tbs	Cocoa Powder
½	Cup	Butter
6	Tsp	Milk
2	Cups	Icing Sugar
2	Tsp	Vanilla
1	Cup	Pecans or Walnuts (chopped)

Have icing ready just after the cake is baked. Add into a saucepan the cocoa, butter and milk. Bring to a boil. Add to boiling mixture the 2 cups icing sugar, the vanilla and the chopped nuts. Remove from heat. While the cake is lukewarm, pour over the cake frosting. Refrigerate 20 minutes and serve.