Texas Sheet Cake

Ingredients

- 1 cup water
- 1 cup oil
- 1 stick butter
- 1/4 cup cocoa
- 2 cups sugar
- 2 cups flour
- 2 beaten eggs
- 1 1/2 tsp soda, dissolved in 1/4 cup buttermilk
- 1 tsp vanilla

Instructions

1. Bring water, oil, and butter to a boil.
2. Pour over and mix with cocoa, sugar, and flour.
3. Add to mixture the 2 beaten eggs, soda dissolved in buttermilk, and vanilla.
4. Bake in jelly roll pan for 20 minutes at 350°.

Frosting

Ingredients

- 1 stick butter, melted
- 1/3 cup buttermilk
- 1 box powdered sugar
- 1/4 cup cocoa
- 1 tsp vanilla
- 1 cup pecans (chopped)

Instructions

1. Mix melted butter and buttermilk.
2. Pour into powdered sugar and cocoa and beat.
3. Add vanilla and pecans.
4. Frost cake while hot.

Texas Sheet Cake

(Super Moist)

Bring to a boil
1 c water
1 c oil
1 stick butter
Pour over & mix with
½ c cocoa
2 c. Sugar
2 c flour
Add to mixture
2 beaten eggs

(over)

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1 ½ tsp soda, dissolved in ¼ butter Milk
1 tsp vanilla

Bake in jelly roll pan for 20 min. at 350°.

Frosting

Mix 1 stick of melted butter & ⅓ buttermilk, Pour into 1 lb of powder-sugar and ¼ cup cocoa and beat, add 1 tsp vanilla, 1 cup Pecans. Frost cake while hot.

With Love From
Jean Hurber

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