

Texas Sheet Cake

A rich moist chocolate cake everyone loves

Submitted by: Ruth K

Ingredients:

Cake

- 2 sticks butter
- 1 cup water
- 4 tablespoons cocoa
- 2 cups flour
- 2 cups sugar
- ½ teaspoon salt
- 2 eggs
- ½ cup sour cream
- 1 teaspoon Goodman's Vanilla
- 1 teaspoon Goodman's Burnt Sugar
- 1 teaspoon baking soda

Icing

- 1 stick butter
- 4 tablespoons cocoa
- 6 tablespoons milk
- 1 teaspoon Goodman's Vanilla
- 1 box powdered sugar
- 1 cup chopped nuts

Quantity: 18 x 21 x 1 jelly roll pan

Preparation:

Cake

Boil butter, water and cocoa. Sift flour, sugar and salt together. Add to butter mixture. Beat in eggs, sour cream, Goodman's Vanilla and Goodman's Burnt Sugar and soda. Pour into greased 18 x 21 x 1 jelly roll pan. Bake at 350 degrees for 22 minutes. Ice while warm.

Icing

Boil butter, cocoa and milk together. Remove from heat and add sugar, Goodman's Vanilla and nuts. Pour warm icing over warm cake.