



[Texas Sheet Cake](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time:20 minutes

Cook time:25 minutes

Cake Ingredients:

- 2 cups Flour
- 2 cups Sugar
- 1 cup Water
- 2 sticks of Butter
- 4 TSBP Unsweetened Cocoa Powder
- 1/2 cup Buttermilk
- 2 Eggs
- 1 tsp Baking Soda
- 1 tsp Vanilla Extract

Frosting Ingredients:

- 1 stick Butter
- 4 TBSP Unsweetened Cocoa Powder
- 7 TBSP Buttermilk
- 1 pound Confectioners' Sugar
- 1 tsp Vanilla Extract

Directions:

- **To Make The Cake:**
- Preheat oven to 375°
- Spray a 15"x10" jelly roll pan with a non-stick spray.
- In a large bowl, combine flour and sugar; set aside.
- Melt butter in a medium saucepan; stir in baking cocoa powder and water and bring to a boil. Pour the boiling cocoa mixture into the bowl with the flour mixture and mix with a spoon until blended.
- In a separate bowl, whisk together eggs, vanilla, buttermilk and baking soda.

- Add the egg mixture to the cocoa mixture and stir until blended.
- Pour the batter into the pan and bake for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean.
- As soon as you pull the cake from the oven, start making the frosting.
- **Frosting Instructions:**
- Sift confectioners' sugar into a large bowl, set aside.
- Melt the butter in a saucepan over medium heat; add the 4 tablespoons cocoa powder and 7 tablespoons buttermilk. Bring to a low (barely there) boil.
- When the cocoa mixture reaches a boil, remove from heat.
- Stir in vanilla extract.
- Pour the liquid cocoa mixture into the bowl of sifted confectioners sugar and whisk together until smooth.
- Make certain you work quickly so that the frosting does set up in the bowl.
- Once the frosting is smooth, pour the frosting over the warm cake.
- Allow cake to cool and frosting to cool before serving.

Makes 20 servings, Texas Sheet Cake