



Recipe for: Texas Sheet Cake
From the Kitchen of: Teresa Quay

Serves:

2 c. flour
2 c. sugar
1 teas baking soda
½ teas salt
2 eggs lightly beaten

1 teas vanilla
½ c. sour cream or buttermilk
2 sticks butter or margarine
4 tbsp cocoa
1 c. water

Bring butter, cocoa and water to a boil over medium heat. Mix flour and sugar together and pour cocoa mixture over this and mix well. Add the rest of the ingredients. Pour into a greased and floured cookie sheet, 10"x15"x 1/2" deep. Bake a 350° for 25 minutes. Ice while cake is hot. Icing: 1 stick butter, 4 tbsp cocoa, 6 tbsp milk, 1 lb. powdered sugar, 1 c. nuts (any) & ½ tsp vanilla. A few minutes before cake is done baking, make icing. Mix butter, cocoa & milk. Bring to a boil. Remove from heat and add the rest of the ingredients. Mix well, pour over cake while cake is hot.