

Classic Texas Sheet Cake



Blogger Bree Hester of **Baked Bree** shares a Southern specialty, Texas Sheet Cake! A recipe that is passed down generation to generation.

Prep Time

20

Minutes

Total Time

1:00

Hr:Mins

Makes

16

servings

Cake

- 2 cups Gold Medal® all-purpose flour
- 2 cups granulated sugar
- 1/4 teaspoon salt
- 1 cup butter
- 1 cup water
- 3 tablespoons unsweetened baking cocoa
- 1/2 cup buttermilk
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- 2 eggs, slightly beaten

Frosting

- 1/2 cup butter
- 3 tablespoons unsweetened baking cocoa
- 6 tablespoons milk
- 2 1/2 cups powdered sugar
- 1 teaspoon vanilla
- 1 cup chopped pecans

1. Heat oven to 325°F. Spray 15x10x1-inch baking pan with cooking spray.
2. In large bowl, stir together flour, granulated sugar and salt; set aside.
3. In 2-quart saucepan, heat 1 cup butter, the water and 3 tablespoons baking cocoa to boiling. Remove from heat. Pour over flour mixture in bowl; stir until well mixed. Add buttermilk, baking soda, 1 teaspoon vanilla and the eggs; stir until well blended. Pour into pan, spreading evenly.
4. Bake 22 to 25 minutes or until toothpick inserted in center comes out clean.
5. Meanwhile, in another 2-quart saucepan, heat 1/2 cup butter, 3 tablespoons baking cocoa and the milk to simmering. Remove from heat. Beat in powdered sugar and 1 teaspoon vanilla with whisk until smooth. Stir in pecans.
6. Pour frosting over hot cake. Cool completely before cutting, about 1 hour.

Makes 16 servings

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You can use a 13x9-inch pan; bake 30 to 35 minutes.

This cake is perfect for a large crowd.

Nutrition Information:

1 Serving (1 Serving) Exchanges: Free*Percent Daily Values are based on a 2,000 calorie diet.

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