

TEXAS CAKE

INGREDIENTS

CAKE

- 1 tsp. baking soda
- 2 cups flour
- 2 cups sugar
- 1 cup butter
- 1 cup water
- 1/4 cup cocoa powder
- 1/2 cup buttermilk
- 2 eggs (beaten)
- 1 tsp vanilla

ICING

- 1/2 cup butter
- 5 tbsp milk
- 2 tbsp cocoa powder
- 4 1/2 cups powdered sugar
- Chopped pecans (optional)

INSTRUCTIONS

First make the cake

- Mix baking soda, flour and sugar together—set aside.
- Put butter, water, and cocoa powder in a saucepan and bring to a boil.
- Add dry ingredients and stir.
- Add buttermilk, eggs, vanilla and stir.
- Pour all in greased and floured 10x15 jelly roll (with sides) sheet pan.
- Bake at 350 for 20–25 minutes or until set.

While cake is baking, make the icing

- Melt butter in saucepan.
- Add 5 tbsp milk and 2 tbsp cocoa powder .
- Bring to low boil and add powdered sugar (adding slowly).
- Beat mixture and add nuts (optional).
- Spread on cake while still warm.