

cathy gillen thacker

Texas-Style Chocolate Sheet Cake

2 cups sugar	1 cup water
2 cups flour	½ cup buttermilk
½ cup butter	2 eggs, lightly beaten
½ cup shortening	1 teaspoon baking powder
¼ cup cocoa	1 teaspoon vanilla

Preheat oven to 400 degrees. Grease and flour a 15 ½ by 10 ½ jelly roll pan.

Sift together sugar and flour in a large bowl and set aside. Combine butter, shortening, cocoa powder, and water in a sauce pan and bring to a boil, stirring constantly. Remove from heat and pour over dry ingredients, mixing well. Allow to cool slightly, and stir in beaten eggs, buttermilk, vanilla, and baking soda, blending until smooth. Pour batter into prepared pan and bake for 20 minutes. Cake will have a fudge-like texture.

Meanwhile, five minutes before the cake is done baking, prepare the icing using:

½ cup butter	1 pound powdered (confectioner's) sugar
¼ cup cocoa	1 teaspoon vanilla
1/3 cup milk	1 cup chopped Texas pecans

Combine butter, cocoa and milk in sauce pan and cook over medium heat, stirring constantly, until butter is melted and mixture comes to a boil. Remove from heat and add powdered sugar, vanilla, and pecans and stir until ingredients are smooth. Pour the icing over the cake as soon as it comes out of the oven.

Cut in squares, to serve, straight from the pan.

Note: This popular cake makes an appearance at every potluck and social in the state!

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