



RECIPE NAME: Texas Sheet Cake

FROM THE KITCHEN OF: Lynn (DeYarman) Sigler '72

INGREDIENTS:

CAKE

1 Cup Butter
1 Cup Water
1/3 Cup Cocoa
2 Cups Flour
2 Cups Sugar
1/2 Teaspoon Salt
2 Eggs
1/2 Cup Sour Cream
1 Teaspoon Baking Soda

FROSTING

1/3 Cup Cocoa
1/2 Cup Butter
6 Tablespoons Milk
1 Pound Powdered Sugar

INSTRUCTIONS:

CAKE

Bring Water, Butter and Cocoa to a rolling boil, Add sifted dry ingredients, Mix Sour Cream with Baking Soda and add to other ingredients, Pour into greased Jelly Roll pan, Bake 20-25 minutes at 375 degrees

FROSTING

Bring Milk, Butter and Cocoa to a rolling boil, Add Powdered Sugar and beat until creamy, frost cooled cake

