

FROM ANDREA'S KITCHEN

TEXAS SHEET CAKE

by Andrea Woodson

This month I wanted to share with you my mom's recipe for Texas Sheet Cake. We love chocolate and mint together in everything at this time of year. This cake is called a sheet cake because it bakes in a large sheet pan which is perfect for feeding a crowd. The frosting is melted to create a fudge-like topping that will satisfy any sweet tooth. I finish this super moist cake with mint candy for a special touch. I hope this will be a favorite with your family as it is with ours!

INGREDIENTS

Cake:

- 2 c. of sugar
- 2 c. of All-Purpose flour
- 1 t. of baking soda
- 2 sticks of butter
- 1 c. of water
- 4 T. of cocoa
- 2 eggs
- 1 t. of vanilla
- 1/2 t. of peppermint extract
- 1/2 c. of sour cream



Frosting:

- 1 stick of butter
- 6 T. of milk
- 4 T. of cocoa
- 3 1/2 c. of confectioners sugar
- 1 t. of vanilla

PREPARATION

Preheat oven to 375 degrees, spray an 18"x13" sheet pan with oil spray and set aside.

For the cake, combine granulated sugar, All-Purpose flour and baking soda in a bowl and set aside. Next In a saucepan slowly melt butter, then add water and 4 Tablespoons of

cocoa and bring mixture to a boil. Next add this melted mixture to the dry ingredients and stir until well combined. Whisk in the eggs, vanilla extract and peppermint extract. Finally add sour cream and mix together thoroughly. Pour mixture in sheet pan and bake for 18-20 minutes.

While the cake is baking start on the frosting. In a saucepan, melt 1 stick of butter. Once melted, stir in milk, cocoa and vanilla until combined. Next slowly whisk in confectioners sugar until smooth. Consistency should be thin, but not runny. Pour over the cake while cake is still hot. Let rest an hour to set. Top with your favorite mint candy and enjoy!