

Texas Sheet Cake (Elva LeSueur)

2 c. flour
2 c. sugar
1 t. baking soda
1 t. baking powder
2 sticks butter
1 c. water
4 T. cocoa
½ c. buttermilk
2 eggs (beaten)
1 t. vanilla

Frosting:

1 stick butter
4 T. cocoa
5 T. milk
1 box sifted powdered sugar
1 t. vanilla
chopped nuts

Preheat oven to °400. Mix flour, sugar, baking powder and baking soda in a bowl. Bring 2 sticks butter, 4 T. cocoa and water just to a boil on the stove, pour hot mixture into dry ingredients. Beat in buttermilk, eggs, and vanilla. Mix well and pour in greased and floured 13" x 9" pan. Bake for 30 minutes.

Frosting: Bring to boil butter, cocoa, and milk, then mix in box of powdered sugar, vanilla and nuts. Frost cake. Alternate idea: Make cake as above. As soon as done, sprinkle on a layer of frozen miniature marshmallows and spread warm frosting on top in a 9" x 13" dish.