



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Texas Sheet Cake

2 cups flour
2 cups sugar
½ teaspoon salt
1 cup butter
1 cup water
2 tablespoons cocoa
½ cup buttermilk
2 eggs
1 teaspoon vanilla
1 teaspoon baking soda

Frosting

4 tablespoons cocoa
½ cup butter
6 tablespoons whole milk
1 pound powdered sugar
1 teaspoon vanilla
1 cup walnuts (optional)

In a small saucepan bring the butter, water and cocoa to a boil, stirring constantly. In separate bowl, combine flour, sugar and salt, add the cocoa mixture to the dry ingredients and mix well, then add the buttermilk, eggs, vanilla and baking soda and mix well. Batter will be thin. Bake in greased and floured jelly roll pan at 350 degrees for 20-25 minutes. Do Not Overbake!!

While the cake is baking work on the frosting by bringing to a boil the cocoa, butter and milk, stirring constantly then add the powdered sugar and vanilla, mixing well with an electric mixer. Then stir in walnuts and wait until the cake is done. When cake comes out, let sit for about 10 minutes and then pour the frosting over the warm cake. Cool on wire rack completely before cutting.