

Texas Sheet Cake

1 C. Butter
1 tsp. baking soda
2 C. Sugar

1/2 tsp. salt
4 TBS Cocoa
2 C. Flour

1 C. Water
2 Eggs
1/2 C. Sour Cream

Place butter, water, & cocoa in large sauce pan & bring to a boil over med. heat. Remove from heat & add sugar, flour, salt, soda, eggs, & sour cream. Stir by hand until well blended. Pour onto a cookie sheet with edges. Bake @ 350 degrees for 20 min. While baking make icing.

Icing



1 stick butter
4 rounded Tbs Cocoa
1 Cup Nuts

6 Tablespoons Milk
1 pound powdered sugar
1 Teaspoon vanilla

Bring butter, cocoa and milk to a boil. Remove from heat. Add powdered sugar, nuts and vanilla. Stir until blended. Pour on cake while cake is still warm.