



Texas Sheet Cake

Introduction

Texas Sheet Cake is a rich and decadent dessert that has captured the hearts of many.

Known for its moist chocolate cake topped with a luscious frosting, this cake is perfect for gatherings, celebrations, or a special treat at home. Its easy preparation and generous serving size make it a go-to choice for feeding a crowd.

Detailed Ingredients with measures

For the cake:

- all-purpose flour: 2 cups
- granulated sugar: 2 cups
- unsweetened cocoa powder: $\frac{1}{2}$ cup
- baking soda: 1 teaspoon
- salt: 1 teaspoon
- eggs: 2 large
- buttermilk: 1 cup
- vegetable oil: $\frac{1}{2}$ cup
- vanilla extract: 2 teaspoons
- boiling water: 1 cup

For the frosting:

- unsalted butter: $\frac{1}{2}$ cup
- unsweetened cocoa powder: $\frac{1}{4}$ cup
- milk: $\frac{1}{3}$ cup
- powdered sugar: 3-4 cups
- vanilla extract: 1 teaspoon

Prep Time

The preparation time for Texas Sheet Cake is approximately 20 minutes, making it a quick and accessible dessert option for busy bakers.

Cook Time, Total Time, Yield

The cake takes about 20-25 minutes to bake in the oven. Therefore, the total time needed from prep to finish is around 45 minutes. This recipe yields a large sheet cake, typically serving 12-15 people, ensuring there is plenty to go around.



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Detailed Directions and Instructions

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