



Easy Texas Sheet Cake Mix Cookies

The First Bite That Started It All

The smell of warm chocolate filled my kitchen. My neighbor brought over Easy Texas Sheet Cake Mix Cookies. One bite—soft, fudgy, and topped with glossy frosting—hooked me. **Ever wondered how you could turn a box mix into something unforgettable?** Now I make them weekly. The secret? That rich cocoa frosting melting into every crevice. Try them fresh from the oven. You'll see.

My Cookie Disaster Turned Happy

Accident

My first batch spread too thin. I panicked, but the crispy edges were a hit. **Home cooking teaches us to embrace flaws.** These cookies remind me that mistakes can taste great. Now I bake them extra gooey on purpose. Share your own kitchen oops—did it turn out tasty?

Why These Cookies Work

– Cake mix keeps them tender, like brownies with a crackly top. – The frosting seeps in, making each bite moist and sweet. **Which flavor combo surprises you most?** Swap vanilla for peppermint or add chili powder. Tell me your twist!

A Slice of Texas in Every Cookie

This recipe comes from 1950s Texas. Busy moms loved its one-pan ease. *Did you know sheet cakes were party staples?* Now we get those big flavors in cookie form. Perfect for potlucks or late-night cravings. Who will you share these with first?



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Ingredients:

Ingredient	Amount	Notes
Chocolate cake mix	1 box	
Eggs	2	Whisked
Butter	7 Tablespoons	Melted
Butter (for frosting)	$\frac{1}{2}$ cup (1 stick)	
Cocoa powder	2 Tablespoons	
Milk	3 Tablespoons	
Vanilla	$\frac{1}{2}$ teaspoon	
Powdered sugar	2 $\frac{1}{2}$ cups	

Easy Chocolate Cake Mix Cookies

Step 1 Preheat your oven to 350°F. Line a cookie sheet with parchment paper. This stops sticking and makes cleanup easy. Grab a big mixing bowl for the dough.

See also [Pumpkin-Shaped Sugar Cookies for Fall](#)

Step 2 Mix melted butter, eggs, and cake mix in the bowl. Stir until no dry spots remain. The dough will be thick but sticky. Use a cookie scoop for even sizes. **Step 3** Scoop dough onto the sheet, spacing them 2 inches apart. Bake 7–8 minutes until edges set. Let cookies sit on the sheet 5 minutes. They firm up as they cool. **Step 4** Make frosting while cookies bake. Melt butter, whisk in cocoa, then add milk and vanilla. Stir in powdered sugar until smooth. Spread warm frosting on warm cookies. *(Hard-learned tip: Frosting thickens as it cools. Reheat gently if needed.)* **What's the secret to soft cookies? Share below!** **Cook Time:** 8 minutes **Total Time:** 23 minutes **Yield:** 24 cookies **Category:** Dessert, Cookies

Fun Twists to Try

Peanut Butter Swirl Drop spoonfuls of peanut butter into the dough before baking. Swirl with a knife for a marbled look. **Mint Chocolate** Add 1/2 teaspoon peppermint extract to the frosting. Top with crushed candy canes for holiday flair. **Nutty Crunch** Fold in 1/2 cup chopped pecans or walnuts. Toast them first for extra flavor. **Which twist would you bake first? Tell us in the comments!**

Serving & Sipping Ideas

Serve these cookies with vanilla ice cream for a decadent treat. A sprinkle of sea salt balances the sweetness. Pair with cold milk for a classic combo. Coffee with a splash of cream also works well. **Which would you choose tonight?**



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Storing and Serving Tips

Keep cookies fresh in a sealed container for 3 days. Freeze unfrosted cookies for up to 2 months—thaw before frosting. Warm them in the microwave for 10 seconds to revive that gooey texture. *Fun fact: My grandkids sneak them cold from the freezer!* Double the batch—they disappear fast at potlucks. Why this matters: Fresh frosting melts perfectly on warm cookies. Ever tried freezing frosted ones? Share your hack below!

See also [Flaky Homemade Pie Crust Recipe](#)

Troubleshooting Common Issues

Cookies too flat? Chill dough for 20 minutes before baking. Frosting too thick? Add a splash more milk. Cake mix too dry? Mix in 1 tablespoon extra butter. Why this matters: Small tweaks make big differences. My neighbor swore her batch was doomed—until she chilled the dough. What's your biggest cookie fail? Let's swap stories!

Your Questions, Answered

Can I make these gluten-free? Yes! Use a gluten-free cake mix—check labels. **How far ahead can I prep the dough?** Store it chilled for up to 2 days. **What's a good butter swap?** Coconut oil works, but adds a faint coconut taste. **Can I halve the recipe?** Absolutely—just whisk 1 egg and halve the rest. **Why let cookies sit on the sheet?** They firm up without overbaking—trust the process!

Final Thoughts

These cookies are my go-to for last-minute guests. So simple, so satisfying. **Tag @SavoryDiscovery on Pinterest** if you bake them—I'd love to see your twist! Happy cooking! —Elowen Thorn.

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Difficulty: **Beginner**

Prep time: **10 minutes**



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Cook time: **8 minutes**

Rest time:



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Total time: **23 minutes**

Servings: **cookies servings**



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Calories: **kcal**

Best Season: Summer

Description

Enjoy these delicious and easy-to-make cookies with a rich chocolate

frosting.

Ingredients

- 1 box chocolate cake mix
- 2 eggs, whisked
- 7 Tablespoons butter, melted
- $\frac{1}{2}$ cup butter (1 stick)
- 2 Tablespoons cocoa powder
- 3 Tablespoons milk
- $\frac{1}{2}$ teaspoon vanilla
- 2 $\frac{1}{2}$ cups powdered sugar

Instructions

1. Preheat oven to 350°F and line cookie sheet with parchment paper.
2. In a mixing bowl, combine melted butter, eggs, and cake mix. Mix until the cake mix is completely incorporated.
3. With a medium sized cookie scoop, scoop cookies onto cookie sheet. Bake for 7-8 minutes. Remove from oven, but let the cookies sit on the cookie sheet for 4-5 minutes before transferring to a cooling rack.
4. While cookies are baking, make the frosting. In a saucepan, melt butter. Add cocoa powder and stir to combine. Turn off heat. Add vanilla, milk and powdered sugar. Whisk together until there are no lumps. Spoon warm frosting over warm cookies.

Keywords: Cookies, Cake Mix, Chocolate, Dessert

See also Classic Southern Eggnog Chess Pie Recipe