

TEXAS CHOCOLATE SHEET CAKE

Ingredients:

- 2 sticks real butter
- 4 tbsp. unsweetened cocoa
- 1 cup water
- 2 cups sugar
- 2 eggs
- 1 cup sour cream
- 1 tbsp vanilla
- 2 cups flour
- ½ tsp salt
- 1 tsp baking powder
- 1 tsp soda

ICING:

- 1 stick real butter
- 4 tbsp cocoa
- 6-7 tbs canned evaporated milk
- 1 box powdered sugar
- 1 tsp vanilla

Directions:

Preheat oven to 375 °.

In a saucepan bring the first three ingredients to a boil. In a mixing bowl cream the sugar, eggs and sour cream until fluffy.

Pour in the melted butter, cocoa and water.

Add flour, ½ tsp salt, 1 tsp baking powder and 1 tsp soda.

Pour into 11 x 17 greased and floured jelly roll pan.

Bake at 375 ° for 22-25 minutes.

Icing:

Bring the butter and cocoa to a boil.

Remove from heat and add the powdered sugar, 6 to 7 tbs canned evaporated milk and 1 tsp of vanilla.

Pour over hot cake.



The
**Swanson
Morris Team**



Wendy Swanson
REALTOR®
(540) 797-9497

Priscilla Morris
REALTOR®, GRI®, ABR®, CRS®, SFR®
(540) 320-3586

Chad Tickle
REALTOR®
(540) 599-2323

Pam Powell
REALTOR®, SFR®
(540) 599-2239

Nicole Price
REALTOR®
(540) 750-9098