



Grandma39s Chocolate Texas Sheet Cake

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

45 mins

Description

This Texas sheet cake is hands down my alltime favorite cake I fell in love with making it after my grandmother shared the recipe with me This dessert is super quick easy and fun to make I definitely recommend this for firsttime bakers and anyone else who would love to take a bite out of a delicious chocolate treat

Ingredients

— - 1 cup salted butter - 1 cup water - 3 tablespoons cocoa powder - 2 cups all-purpose flour - 2 cups white sugar - ½ teaspoon salt - ½ cup buttermilk - 2 large eggs - 1 teaspoon baking soda - 1 teaspoon vanilla extract - ½ cup unsalted butter - 6 tablespoons milk - 3 tablespoons cocoa powder - 1 teaspoon vanilla extract - 2 cups confectioners' sugar

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 10x15-inch cake pan. Prepare the cake: Combine butter
2. water
3. and cocoa powder in a saucepan over medium heat. Cook until butter has melted and mixture comes to a boil. Remove from the heat and cool slightly. Dotdash Meredith Food Studios Meanwhile
4. mix flour
5. sugar
6. and salt together in a large bowl. Beat buttermilk
7. eggs
8. baking soda
9. and vanilla extract together in a separate bowl. Add melted butter mixture to flour mixture
10. then add buttermilk-egg mixture and beat until thoroughly combined. Pour into the prepared cake pan. Dotdash Meredith Food Studios Bake in the preheated oven until a toothpick inserted into the center comes out clean
11. about 20 minutes. Remove cake from the oven and cool on a wire rack for 5 minutes. While the cake bakes
12. make the frosting: Combine butter
13. milk
14. cocoa powder
15. and vanilla extract in a saucepan over medium heat. Stir until butter melts
16. then stir in powdered sugar. Dotdash Meredith Food Studios Spread frosting over the warm cake. Dotdash Meredith Food Studios Recipe Tip If using a dark-coated pan
17. bake the cake at 325 degrees F (165 degrees C) instead.