IN THE KITCHEN WITH NONNA

Nonna's Texas Sheet Cake

A cozy, easy family recipe | nonnajoyce.com

Ingredients

For the cake

- 2 cups flour
- 2 cups sugar
- ½ teaspoon salt
- 2 sticks butter
- 1 cup water
- 3 tablespoons unsweetened cocoa
- 2 eggs
- 1 teaspoon baking soda
- ½ cup buttermilk
- 1 teaspoon vanilla

For the icing

- 1 stick butter
- 2 heaping tablespoons unsweetened cocoa
- 5 tablespoons milk
- 1 teaspoon vanilla
- 1 box powdered sugar

Directions

Sift the flour, sugar, and salt together and set aside.

In a small saucepan over medium heat, add the butter, water, and cocoa and bring to a boil. Pour over the flour and sugar mixture and blend well.

Beat together the eggs, then add the baking soda, buttermilk, and vanilla. Blend well and add to the mixture above. Pour into a greased and floured jelly roll pan (cookie sheet) and bake at 350°F for 25 minutes, or until a toothpick inserted in the middle comes out clean.

Start the icing during the last 10 minutes of baking. In a small saucepan over medium heat, add the butter, cocoa, milk, and vanilla, then stir in the powdered sugar. Do not boil the frosting. Use a wire whisk to make certain there are no lumps.

Using an offset spatula, frost the cake immediately after it comes out of the oven. The frosting will harden up like fudge as the cake cools.