



@Forgotten Lane Farm



*From our family to yours, a collection of recipes that I have collected from family, friends, and cookbooks over the years and have decided to publish them for your enjoyment. Having prepared these dishes for my family, I now offer them to you for your family. Please enjoy them and let me know how they turn out for you.*

*Carolyn*

## TEXAS SHEET CAKE

*This cake is a cross between a cake, cookie bar and candy. I originally got this recipe from my mother but also have just found it in "The All-New Blue Ribbon Cookbook".*

Preheat oven to 375 degrees and grease a 15 x 10-inch baking pan (jellyroll pan).

2 cups all purpose flour  
2 cups sugar  
½ tsp. Salt  
1 cup butter  
4 tbsp. unsweetened cocoa powder  
1 cup water  
½ cup buttermilk or ½ cup milk plus 1 tsp. vinegar  
2 eggs, slightly beaten  
1 tsp. Baking soda  
1 tsp. Vanilla extract  
1 tbsp. Vinegar



Sift flour, sugar and salt into a large bowl. In a medium saucepan, bring butter, cocoa and water to a boil, stirring frequently. Pour over flour mixture, beating well. Add buttermilk, eggs, soda, vanilla and vinegar. Mix well. Pour batter into prepared pan. Bake about 25 minutes or until a wooden pick inserted in the center comes out clean.

When the cake is nearly baked, prepare icing. Spread warm icing on the cake while the cake is warm and in the pan. Sprinkle with nuts, if desired. Cool the cake on a wire rack.

Icing:

½ cup butter  
2 tbsp. unsweetened cocoa powder  
1/3 cup milk  
3 ½ to 4 cups powdered sugar, sifted  
½ tsp. Vanilla  
1 cup sliced almonds or chopped pecans  
In a large saucepan, combine butter, cocoa and milk. Bring to a boil over medium heat, stirring constantly. Heat until butter melts. Remove from heat. Beat in enough powdered sugar to make a spreading consistency. Beat in vanilla and beat until icing is very smooth and creamy. Spread while warm.