

Texas Sheet Cake

I have made this Texas sheet cake recipe for years. My children always chose it for their birthday cake over any other, and it makes enough for a crowd. Moist and delicious. Very easy to make. Enjoy!

Recipe by **Carolyn Herbert** | Updated on November 22, 2022

Prep Time: 10 mins

Cook Time: 20 mins

Total Time: 30 mins

Ingredients

Cake:

- 2 cups all-purpose flour
- 2 cups white sugar
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ cup sour cream
- 2 eggs
- 1 cup butter
- 1 cup water
- 5 tablespoons unsweetened cocoa powder

Icing:

- 6 tablespoons milk
- 5 tablespoons unsweetened cocoa powder
- ½ cup butter
- 4 cups confectioners' sugar
- 1 teaspoon vanilla extract
- 1 cup chopped walnuts (Optional)

Directions

Step 1

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 10x15-inch jelly roll pan.

Step 2

Make cake: Combine flour, sugar, baking soda, and salt in a mixing bowl. Beat in sour cream and eggs.

Step 3

Melt butter in a saucepan over low heat. Stir in water and cocoa powder. Bring mixture to a boil then remove from the heat. Allow to cool slightly, then stir cocoa mixture into the flour and egg mixture until blended. Pour batter into the prepared pan.

Step 4

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 20 minutes.

Step 5

While the cake is baking, make icing: Combine milk, cocoa powder, and butter in a large saucepan over medium heat. Bring to a boil, then remove from heat. Stir in confectioners' sugar and vanilla, then fold in walnuts, mixing until blended.

Step 6

Spread icing over warm cake.

Nutrition Facts

Per serving: 256 calories; total fat 13g; saturated fat 6g; cholesterol 36mg; sodium 145mg; total carbohydrate 36g; dietary fiber 1g; total sugars 28g; protein 2g; vitamin c 0mg; calcium 19mg; iron 1mg; potassium 68mg