

## Texas Sheet Cake

|                 |                    |
|-----------------|--------------------|
| 2 sticks butter | ½ tsp. salt        |
| 1 cup water     | 2 eggs             |
| ¼ cup cocoa     | ½ cup buttermilk   |
| 2 cups sugar    | 1 tsp. baking soda |
| 2 cups flour    |                    |

Preheat oven to 400. Grease a large cookie sheet with sides, about 10" x 15". In a sauce pan mix butter, water and cocoa; bring to a boil.

Pour into large bowl. In a small bowl mix sugar, flour, and salt. Gradually add dry mixture to chocolate; mix well.

Blending well between additions, add eggs, buttermilk, and baking soda. Pour into well-greased baking sheet. Bake for 20 minutes.

### *Frosting:*

|                |                       |
|----------------|-----------------------|
| 1 stick butter | 1 lb. powdered sugar  |
| ¼ cup cocoa    | 1 tsp. vanilla        |
| 6 Tbsp. milk   | 1 cup chopped walnuts |

Make frosting about 15 minutes before cake is done. Cake should be frosted as soon as it is removed from the oven.

Melt butter in saucepan. Add cocoa and milk; heat just until mixture starts to bubble. Remove from heat; gradually beat in powdered sugar and then vanilla. When completely blended, add walnuts. Spread on cake as soon as it is removed from the oven.

I made this gluten-free with **Bob's Red Mill Gluten Free 1 to 1 Baking Flour** instead of the regular flour. At 20 minutes it tested done to the touch, but I baked it 4 minutes longer to keep the cake from being too moist and gooey. It was fabulous.