

Texas Sheet Cake

2 sticks butter
4 tablespoons cocoa
1 cup water
2 cups flour
2 cups sugar
2 eggs
1/2 cup sour cream
1 tsp baking soda

In large sauce pan combine butter, water and cocoa. Bring to boil, and cool. In large bowl whisk together the dry ingredients. Stir in cooled cocoa mixture. Add eggs and sour cream. Pour into greased sheet cake pan (15 1/4" x 10"), and bake at 350° for 25 - 30 minutes, or until top springs back gently when touched. Frost immediately.

Frosting:

In large saucepan, melt 1 stick butter, 6 tablespoons milk, and 4 tablespoons cocoa. Stir in 1 pound powdered sugar and 1 tsp vanilla.

Top with chopped walnuts if desired.