

Texas Sheet Cake

Preheat oven to 400°

For one 17 ½ by 11 inch baking pan, 48 brownies, you will need:

In a large mixing bowl, combine:

- 2 C. Flour
- 2 C. Sugar
- ¼ t. Salt

In a heavy sauce pan, stir and bring to a boil:

- ½ C. Butter (1 Cube)
- ½ C. Shortening (Butter Flavored)
- 1 C. Water
- ¼ C. Dark, Unsweetened Baking Coca

Pour the boiling mixture over flour, sugar and salt mixture. Mix well, using a wooden spoon or high speed mixer.

Add:

- ½ C. Buttermilk
- 2 Eggs
- 1 t. Baking Soda
- 1 t. Vanilla

Mix well and pour into a well buttered 17 ½ by 11 inch sheet cake or jelly roll pan. Bake at 400° for 20 Minutes or until brownies test done in the center.

While brownies bake, prepare the frosting. In a saucepan combine:

- ½ C. Butter (1 Cube)
- 2 T. Dark Cocoa
- ¼ C. Milk

Heat to boiling. Add in ½ C. increments, using a whisk:

- 3 ½ C. Unsifted Powered Sugar

Once this is completely smooth, add:

- 1 t. Vanilla

Pour warm frosting over brownies as soon as you take them out of the oven. Cool and cut into 48 bars.

Happy Eating.

