

RECIPES



TEXAS SHEETCAKE

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.