Chocolate (Texas) Sheet Cake

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Recipe by **Devry Richins**

Ingredients

2 cup flour
2 cup sugar
1 teaspoon baking soda
1 teaspoon cinnamon
1/4 teaspoon salt
3/4 cup water
1/2 cup butter
1/4 cup cocoa
1/2 cup buttermilk
1 teaspoon vanilla extract
2 eggs

Directions

In a large bowl, whisk flour, sugar, soda, cinnamon and salt together and set aside. In a sauce pan, mix water, butter and cocoa together then bring to a boil (stirring constantly). Remove from heat and pour into your flour mixture. Beat with a hand mixer until everything is well combined. Add the butter, then vanilla, then 1 egg at a time- keep mixing until everything is well blended. Spray and flour a cookie sheet pan and pour/spread the batter in. Bake at 375 for 15 minutes (or until a toothpick comes out clean), turning half way thru. While the cake is cooking, prepare the frosting by bringing the milk, cocoa and butter to a boil. Remove from heat and add the powdered sugar and vanilla. Mix well. When the cake is done, move it to a cooling rack and run a knife along the edge . Pour the frosting over the warm cake and spread it around with the back of a spoon (do this somewhat quickly cause the frosting starts to set). Sprinkle the nuts on top. Let it cool before cutting and serving- I like it best the next day (cover it overnight).

Serves 16

Icing:

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Ingredients

6 tablespoon butter
1/3 cup milk
1/4 cup cocoa
3 cup powdered sugar
2 teaspoon vanilla extract
1/4 cup pecans (optional, chopped)

Serves 1