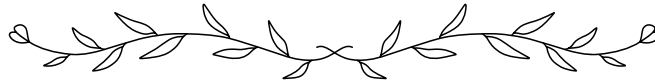


WHITE TEXAS SHEET CAKE



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1 Cup butter
1 Cup water

Combine in a saucepan and bring to a boil.

1 tsp. salt
1 tsp. Baking soda
2 cups flour
2 cups white sugar

Combine in your stand mixing bowl.
Add the boiled mixture.

2 eggs
 $\frac{1}{2}$ cup sour cream

Add eggs and sour cream slowly.

Pour batter into a greased jelly roll pan and bake for 20-22 minutes in a 375-degree oven. The cake is done when a toothpick comes out clean in the center of the cake. While the Texas sheet cake is baking whip up the frosting.

FROSTING

$\frac{1}{2}$ cup butter
 $\frac{1}{4}$ cup milk

Combine in a saucepan and bring to a boil.

4 $\frac{1}{2}$ cups powdered sugar

Add to the butter and milk mixture.
Spread on top of the white Texas sheet cake
right out of the oven.

Notes:

this frosting recipe yields a lot of frosting! We actually like this dessert with only half of the frosting used on top of the Texas sheet cake. You could cut the recipe in half or keep the remaining in the fridge or the freezer for the next time you make this recipe!