**Texas Sheet Cake – Kim & Katie**

 **Cake:**

**2 cups sugar**

**2cups flour**

**1 tsp soda**

**2 sticks margarine**

**4Tbsp. cocoa**

**1 cup water**

**½ cup buttermilk (can use milk)**

**2 eggs**

**1 tsp. vanilla**

**Frosting:**

**1 stick butter**

**4 Tbsp. buttermilk (or milk)**

**1 pound of more of powdered sugar**

**1 cup chopped nuts (optional)**

**\*Sift together sugar, flour, and soda. In small pan, melt together margarine, cocoa, and water. Bring to rapid boil then pour over dry ingredients and beat with mixer. Add buttermilk, eggs and vanilla. Beat again with mixer and put in greased and floured jelly roll pan (about 17” by 11” by ¾” high). Batter will be thin. Bake at 400 degrees for 20 minutes.**

**\*For frosting, heat the butter, cocoa, and buttermilk. Remove from heat and add powdered sugar and nuts. Spread over warm cake and let cool.**