

CHOCOLATE-CARAMEL SHEET CAKE – I THINK THIS IS SIMILAR TO THE TEXAS SHEET CAKE, BUT WE MARKED IT “VERY GOOD” !

In a small saucepan, cook, stirring constantly, until butter melts and mixture is smooth.  
1 c butter - 1 c water -  $\frac{1}{4}$  c baking cocoa

In a mixing bowl, combine and beat til smooth:  
 $\frac{1}{2}$  c buttermilk - 2 eggs - 1 t baking soda  
1 t vanilla - Add in the cocoa mixture and beat until blended.

Combine:  
2 c sugar - 2 c flour -  $\frac{1}{2}$  t salt  
Gradually add to buttermilk mixture, beating til just blended, the batter will be thin.

Line a 10 x 15 jelly roll pan with heavy duty aluminum foil, allowing several inches to extend over the sides. Grease and flour foil. Pour batter into pan. Bake at 350° for 20-25 minutes or until a wooden pick inserted in center comes out clean. Cool cake completely in pan on a wire rack.

**Quick Caramel Frosting**

$\frac{1}{2}$  c. butter -  $\frac{1}{2}$  c. light brown sugar  
–  $\frac{1}{2}$  c. dark brown sugar.

Bring to a boil in saucepan over medium heat, whisking constantly, about 2 minutes

Stir in  **$\frac{1}{4}$ c milk** and bring to a boil; remove from heat. **Add 2 c. powdered sugar & 1 t vanilla**, stirring with a wooden spoon until smooth.

Spread warm over the sheet cake. Sprinkle with **1  $\frac{1}{2}$  c. coarsely chopped pecans**, toasted.

Options – I mix my pecans right in the frosting so the nuts don't all fall off! This cake can be frozen which makes the foil easier to take off.



Material Rewards