

## Texas Sheet Cake



2 cups sugar  
2 cups all-purpose flour  
½ cup butter or margarine  
½ cup shortening  
¼ cup unsweetened cocoa  
1 cup water  
½ cup buttermilk  
2 large eggs, lightly beaten  
1 tsp. baking soda  
1 tsp. vanilla  
**Chocolate Icing** (*see below*)

Preheat oven to 400 degrees. Grease and lightly flour a 15x10 inch jellyroll pan. Set aside.

Sift together sugar and flour in a large bowl; set aside. Combine butter and next 3 ingredients in a medium saucepan over medium-high heat. Bring to a boil, stirring constantly, until butter and shortening melt. Remove from heat and pour over sugar mixture, stirring until dissolved. Cool slightly.

Stir in buttermilk and next 3 ingredients. Pour into prepared jellyroll pan.

Bake at 400 for 20 minutes. Spread warm cake with Chocolate Icing.

## **Chocolate Icing**

½ cup butter or margarine  
¼ cup unsweetened cocoa  
1/3 cup milk  
1 16 oz. package powdered sugar  
1 tsp. vanilla  
1 cup chopped pecans

Combine butter, cocoa and milk in a medium saucepan. Cook over low heat 5 minutes or until margarine melts. Bring to a boil over medium heat. Remove from heat and stir in sugar, vanilla and pecans. Beat at medium speed with an electric mixer until smooth and sugar dissolves.

Enjoy!

**Never Enough Thyme**

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-- Recipe from *Southern Living*, January 2003