

Texas sheet cake



INGREDIENTS

Dry:

1 $\frac{3}{4}$ cups all-purpose flour
1 $\frac{1}{2}$ teaspoons baking powder
 $\frac{3}{4}$ teaspoon baking soda
1 teaspoon salt
 $\frac{3}{4}$ cup unsweetened cocoa powder

Wet:


$\frac{1}{2}$ cup (1 stick) unsalted butter, softened
1 $\frac{1}{2}$ cups granulated sugar
2 large eggs
1 teaspoon vanilla extract
1 cup buttermilk

Chocolate topping:

1 cup milk
 $\frac{3}{4}$ cup unsweetened cocoa powder
1 cup granulated sugar
1 stick ($\frac{1}{2}$ cup) unsalted butter
 $\frac{1}{2}$ teaspoon salt
1 cup chopped pecans (optional)




Instructions:

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1. Preheat oven to 350°F (175°C). Grease and flour a 9x13 inch baking pan.
 2. In a medium bowl, whisk together flour, baking powder, baking soda, salt, and cocoa powder. Set aside.
 3. In a large bowl, cream together softened butter and sugar until light and fluffy. Beat in eggs one at a time, then stir in vanilla extract.
 4. Alternately add dry ingredients and buttermilk to the wet ingredients, mixing until just combined. Do not overmix.
 5. Pour batter into the prepared pan and spread evenly. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean.
 6. While the cake bakes, prepare the chocolate topping. In a saucepan, whisk together milk, cocoa powder, sugar, butter, and salt. Bring to a boil over medium heat, then reduce heat and simmer for 2 minutes. Remove from heat and stir in chopped pecans, if using.
 7. Once the cake is out of the oven, immediately pour the hot chocolate topping over the top. Let the cake cool completely before frosting and cutting.



Tips:

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- For an extra decadent treat, frost the cooled cake with chocolate buttercream frosting.
 - If you don't have buttermilk, you can make your own by adding 1 tablespoon of vinegar or lemon juice to 1 cup of milk and letting it sit for 5 minutes.
 - This cake is best served at room temperature. Store leftovers in an airtight container at room temperature for up to 3 days.