



RECIPE
rhino

Texas Sheet Cake Cookies



Description:

Inspired by Grandma Lenon's classic Texas Sheet Cake, I developed this Recipe Rhino cookie version by reviewing popular cake-based cookie recipes and methods, then adapting her shortening-based Texas Sheet Cake and classic icing into large, soft, cake-like cookies.

INGREDIENTS

Cookies

- 2¾ cups all-purpose flour
- 2 cups granulated sugar
- 1 cup shortening
- ¼ cup unsweetened cocoa powder
- ¾ cup water
- 1 teaspoon baking soda
- 2 large eggs
- 1½ teaspoons vanilla extract
- ½ cup buttermilk

Optional Buttermilk Substitute

- ½ cup milk
- ⅔ teaspoon white vinegar

Family Icing

- 3 cups powdered sugar
- 2 teaspoons vanilla extract
- 4 tablespoons soft margarine
- 3 tablespoons plus 1 teaspoon milk, divided
- 4 drops food coloring, optional

RHINO TIP



Use light-colored aluminum baking sheets when possible. Dark baking sheets absorb more heat and may overbrown the bottoms before these large, cake-like cookies are fully set in the centers.



MEASURE THE FLOUR CONSISTENTLY

For results closest to the original batch, scoop the flour directly from the container, tap the measuring cup lightly to settle it, and level the top with a knife.



KEEP THE DOUGH CHILLED

Return the remaining dough to the refrigerator between batches so all your batches spread and bake as consistently as possible.



ADD SPRINKLES

Scatter colorful sprinkles over the freshly frosted cookies before the icing sets for an easy decorative finish.



STORE BETWEEN LAYERS

Once the icing is completely set, store the cookies in an airtight container at room temperature for up to 4 days, placing parchment or wax paper between layers.



FREEZE FOR LATER

Freeze the cookies unfrosted or fully frosted in a single layer until firm, then transfer them to a freezer-safe container with parchment between layers.

TIPS & VARIATIONS

STEP-BY-STEP INSTRUCTIONS



1 Preheat oven to 350°F and line large, flat baking sheets with parchment paper. If using the optional buttermilk substitute, stir the milk and vinegar together and let it stand for 5–10 minutes before using.

2 Whisk the flour and sugar together. In a saucepan, bring the shortening, cocoa powder, and water just to a boil, stirring constantly, then pour the hot chocolate mixture over the flour mixture and stir until mostly combined.

3 Whisk together the baking soda, eggs, vanilla, and buttermilk. Add to the batter and stir just until no dry streaks remain. Cover and refrigerate 45–60 minutes, until the dough is soft but scoopable.

4 Scoop about 3 tablespoons of dough for each cookie. Place 6 mounds on each baking sheet, spacing them 2½–3 inches apart, and slightly flatten the tops with damp fingertips. Keep the remaining dough refrigerated between batches.

5 Bake one sheet at a time for 14–15 minutes, until the edges are set and the centers spring back lightly when touched. Cool 10 minutes on the baking sheet, then transfer to a wire rack and cool 10 minutes more.

6 Beat the powdered sugar, vanilla, margarine, and 3 tablespoons of milk until smooth. Add the remaining 1 teaspoon milk only if needed for a spreadable consistency. Stir in food coloring, if using.

7 Spoon about 2 tablespoons of icing onto each slightly warm cookie and gently spread it almost to the edges. Let the cookies stand 30–45 minutes, until the icing is completely set.



PREP TIME
20 min



BAKE TIME
14–15 min



TOTAL TIME
About
2 hr 30 min



YIELD
24 large
cookies



Family favorites, one recipe at a time.

