



RECIPE

rhino

♥ recipes worth sharing

Grandma Lenon's Texas Sheet Cake

Description:

Grandma Lenon's Texas Sheet Cake is one of those special recipes that instantly takes me back to the summers of my childhood. It was my birthday request every year, and one bite still brings back those happy memories. Baked in a large, low-sided sheet pan and topped with a smooth, colorful vanilla icing, this easy chocolate cake is perfect for birthdays, family gatherings, and any occasion that calls for a dessert big enough to share.

INGREDIENTS

Texas Sheet Cake

- 2 cups all-purpose flour
- 2 cups granulated sugar
- 1 cup shortening
- 1/4 cup unsweetened cocoa powder
- 1 cup water
- 1 teaspoon baking soda
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1/2 cup buttermilk

Vanilla Icing

- 2 1/4 cups powdered sugar, measured then sifted
- 3 tablespoons unsalted butter, softened
- 3 tablespoons milk
- 1 teaspoon pure vanilla extract
- 3 drops food coloring in your preferred color, optional

RHINO TIP



Because this cake bakes in a low-sided 13 x 18-inch pan, it cooks quickly. Begin checking it near the end of the 20-minute baking time, and remove it when the center springs back lightly and a toothpick comes out clean or with a few moist crumbs. Let it cool for about 15 minutes before frosting so the icing spreads smoothly without completely melting.



Nana's Chocolate Icing Option

Replace the colored vanilla icing with Nana's Chocolate Icing for a rich, old-fashioned chocolate finish.



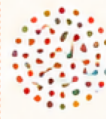
Peanut Butter Icing Option

Replace the vanilla icing with a smooth peanut butter icing for a chocolate-and-peanut-butter variation.



Celebration Colors

Tint the icing to match birthdays, holidays, baby showers, school colors, or other special occasions.



Add Sprinkles Quickly

Add sprinkles immediately after frosting the cake so they stick before the icing begins to set.



Party-Size Squares

Cut the cake into 48 smaller squares and place them in mini paper liners for parties, showers, potlucks, or dessert tables.



PREP TIME
20 min



COOK TIME
20 min



TEMPERATURE
400°F



YIELD
24 servings

STEP-BY-STEP INSTRUCTIONS

1



Prepare the oven and pan.

Preheat the oven to 400°F. Thoroughly grease and flour a 13 x 18-inch low-sided rimmed baking sheet.

2



Combine the flour and sugar.

In a large mixing bowl, whisk together the flour and granulated sugar until evenly combined.

3



Prepare the cocoa mixture.

In a medium saucepan, combine the shortening, cocoa powder, and water. Bring the mixture to a boil over medium heat, stirring until smooth.

4



Finish the cake batter.

Pour the hot cocoa mixture over the flour and sugar, then mix well. Add the baking soda, eggs, vanilla, and buttermilk. Mix just until the batter is smooth and evenly combined.

5



Bake and cool the cake.

Pour the batter into the prepared baking sheet and spread it evenly to the edges. Bake for 20 minutes, or until the center springs back lightly and a toothpick inserted near the center comes out clean or with a few moist crumbs. Allow the cake to cool for about 15 minutes.

6



Make the icing and frost the cake.

Beat the softened butter, vanilla, and about half of the sifted powdered sugar together. Add the milk and remaining powdered sugar, then beat until smooth and spreadable. Mix in the food coloring, if using. Spread the icing evenly over the slightly warm cake and allow it to set before slicing.

TIPS & VARIATIONS



Family favorites, one recipe at a time.

