



RECIPE
rhino

♥ *recipes worth sharing*

≡ *Texas* ≡

SHEET CAKE

Nothing takes me back to the summers of my childhood faster than this. This is my birthday request every year. You will love this one for sure! ♥



PREP TIME
20 min



BAKE TIME
20 min



TEMPERATURE
400°F



YIELD
24 servings

≡ INGREDIENTS ≡

- 2 cups flour
- 2 cups sugar
- 1 cup shortening
- 1/4 cup cocoa
- 1 cup water
- 1 teaspoon baking soda
- 2 eggs
- 1 teaspoon vanilla
- 1/2 cup buttermilk



RHINO TIP

Let the cake cool for about 15 minutes before frosting for the best finish.

≡ STEP-BY-STEP INSTRUCTIONS ≡



- 1 Mix sugar and flour.**
Mix sugar and flour in a large bowl.



- 2 Boil shortening, cocoa and water.**
Boil shortening, cocoa and water together.



- 3 Pour over flour and sugar then mix well.**
Pour the hot mixture over the flour and sugar, then mix well.



- 4 Add all remaining ingredients and mix.**
Add the remaining ingredients and mix until combined.



- 5 Pour into large cookie sheet and bake.**
Pour into a large cookie sheet that has been greased and floured and bake.



- 6 Cool, then frost.**
Take the cake out of the oven and let it cool for 15 minutes, then frost with icing.



INGREDIENTS:

- 2 1/4 cups powdered sugar
- 1 teaspoon vanilla
- 3 tablespoon soft margarine
- 3 tablespoon milk
- 3 drops of your favorite color of food coloring

≡ ICING RECIPE ≡

DIRECTIONS:

- ♥ Mix all ingredients together.



≡ *Family favorites, one recipe at a time.* ≡

