

## **TEXAS SHEET CAKE**

Cindy Ryan Wilson

½ lb. Oleo  
1 C. Water  
4 Tbs. Cocoa  
2 C. All-Purpose Flour  
2 C. Sugar  
½ tsp. Salt  
2 Eggs  
½ Cup Sour Cream  
1 tsp. Soda

Bring to boil oleo, cocoa, and water. Remove from heat. Add flour, sugar, and salt. Beat in eggs, sour cream, and soda. Pour into a large greased cookie sheet pan with sides. Bake at 375 degrees for 20-22 minutes.

## **ICING**

1 Stick Oleo  
4 Tbs. Cocoa  
6-8 Tbs. Milk  
1 lb. Powdered Sugar  
1 tsp. Vanilla  
1 C. Chopped Nuts

Bring to boil oleo, cocoa, and milk. Remove from heat. Add sugar and vanilla, then nuts. Spread over cake as soon as it comes out of the oven. (Icing should be thin enough to spread).