

## This Texas Chocolate Cake Is My Favorite Feed-a-Crowd Dessert

buttermilk and melted butter



**OVEN**  
**350°F**

**TIME**  
**5 min**

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### INGREDIENTS

For the Cake:

- 2 cups granulated sugar
- 2 cups all-purpose flour
- 1 cup unsalted butter, melted
- 1 cup buttermilk
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1/3 cup unsweetened cocoa powder
- 1 cup water

For the Frosting:

- 1/2 cup unsalted butter
- 1/4 cup unsweetened cocoa powder
- 1/4 cup milk
- 3-3% cups powdered sugar
- Optional: 1/2 cup chopped pecans or walnuts

### DIRECTIONS

1. ? Step 1: Make the Cake Batter: Preheat oven to 350°F (175°C). Grease a 10x15" sheet pan or jelly roll pan.
2. In a large bowl, whisk together sugar and flour. Set aside.
3. In a saucepan, combine melted butter, water, and cocoa powder. Bring to a boil, stirring often. Pour the hot cocoa mixture into the dry ingredients and stir to combine.
4. In a separate bowl, whisk together buttermilk, eggs, baking soda, salt, and vanilla. Stir into the batter until smooth.
5. Pour batter into the prepared pan and spread evenly.
6. ? Step 2: Bake: Bake for 20-22 minutes, or until a toothpick inserted into the center comes out clean. While the cake bakes, prepare the frosting.
7. ? Step 3: Make the Frosting: In a saucepan, melt butter over medium heat. Stir in cocoa powder and milk, then bring to a gentle boil.
8. Remove from heat and whisk in vanilla extract and powdered sugar until smooth. Stir in chopped nuts if using.
9. ? Step 4: Frost While Warm: As soon as the cake comes out of the oven, pour the warm frosting evenly over the hot cake. Use a spatula to spread quickly before it sets.
10. Let cool slightly before slicing into squares.

### SWAPS & NOTES

Add 1 tablespoon of lemon juice or vinegar to 1 cup milk and let sit 5 minutes.

Nuts: Traditional Texas Sheet Cake is often topped with pecans, but leave them out for a nut-free version.

Add-ins: A pinch of cinnamon in the cake adds warm spice (a Texas grandma trick).

Sheet pan size: Use a 10x15" jelly roll pan or a 9x13" if needed-just adjust baking time slightly.

### TIPS FOR SUCCESS

Pour frosting while cake is hot: This lets it soak into the top slightly for that signature texture.

Use real buttermilk: It makes a big difference in flavor and tenderness.

Don't overbake: Pull it when a few moist crumbs cling to the toothpick.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-texas-chocolate-cake-is-my-favorite-feed-a-crowd-dessert/>