

Classic Texas Sheet Cake: Easy, Fudgy & Delicious Recipe

unbeatable moistness and deep chocolate flavor



OVEN
350°F

TIME
18-20 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 2 cups all-purpose flour
- 2 cups granulated sugar
- 1 tsp baking soda
- $\frac{1}{2}$ tsp salt
- 1 cup (2 sticks) unsalted butter
- 1 cup water
- $\frac{1}{2}$ cup unsweetened cocoa powder
- $\frac{1}{2}$ cup sour cream (full-fat recommended)
- 2 large eggs
- 1 tsp vanilla extract
- $\frac{1}{2}$ cup (1 stick) unsalted butter
- 6 tbsp milk (whole or 2%)
- 4 cups powdered sugar, sifted
- 1 cup chopped pecans or walnuts (optional)

DIRECTIONS

1. Let's get this delicious : Texas Sheet Cake baking and frosted!
2. Preheat : Oven & Prep Pan: Preheat your oven to 350°F (175°C). Grease a 13x18-inch sheet pan (or a 12x17-inch jelly roll pan) thoroughly and set aside. You can also line it with parchment paper for easier cleanup, but direct greasing helps with the crust.
3. Combine : Dry Ingredients (Cake): In a large mixing bowl, whisk together the 2 cups all-purpose flour, 2 cups granulated sugar, 1 teaspoon baking soda, and $\frac{1}{2}$ teaspoon salt. Set this dry mixture aside.
4. Prepare : Hot Chocolate Mixture: In a medium saucepan, melt the 1 cup unsalted butter over medium heat. Add the 1 cup water and $\frac{1}{2}$ cup unsweetened cocoa powder, whisking continuously until the mixture is smooth and combined. Bring the mixture just to a boil, then immediately remove it from the heat.
5. Combine : Cake Batter: Pour the warm chocolate mixture from the saucepan directly over the dry ingredients in the large bowl, stirring with a whisk or sturdy spoon until combined. Add the $\frac{1}{2}$ cup sour cream, 2 large eggs, and 1 teaspoon vanilla extract. Mix until the batter is smooth and well blended.
6. Bake : Cake: Pour the cake batter evenly into the prepared sheet pan, spreading it out smoothly with a spatula. Bake for 18-20 minutes, or until a toothpick inserted into the center comes out clean.
7. Cool : Cake (Slightly): Remove the cake from the oven and let it cool in the pan while you immediately prepare the frosting. The cake should still be warm when the frosting is applied.

8. Instructions for the : Frosting:
9. Prepare : Frosting Base: In a medium saucepan, melt the ½ cup unsalted butter over medium heat. Add the ¼ cup unsweetened cocoa powder and 6 tablespoons milk, whisking until the mixture is smooth and combined. Bring the mixture to a gentle boil, then immediately remove from heat.
10. Whisk in : Powdered Sugar & Vanilla: Gradually whisk in the 4 cups sifted powdered sugar until the frosting is smooth and lump-free. Stir in the 1 teaspoon vanilla extract.
11. Add : Nuts (Optional): If desired, stir in the 1 cup chopped pecans or walnuts into the warm frosting.
12. Frost : Warm Cake: While the cake is still warm (this is crucial for the frosting to melt and spread properly), immediately pour the frosting evenly over the top of the cake. Spread it quickly and evenly across the entire surface of the cake.
13. Cool & : Serve: Allow the cake and frosting to cool completely at room temperature. As it cools, the frosting will set, forming a thin, slightly crackly crust. Once fully cooled, slice into squares and serve.

SWAPS & NOTES

Unsweetened Cocoa Powder: Use good quality unsweetened cocoa powder for a rich chocolate flavor in both the cake and the frosting.

Sour Cream: Full-fat sour cream adds incredible moisture and tenderness to the cake.

Do not substitute with low-fat versions.

Eggs: Large eggs at room temperature blend best into the batter.

TIPS FOR SUCCESS

Don't Overbake Cake: For a super moist Texas Sheet Cake, bake just until a toothpick comes out clean.

Warm Cake for Warm Frosting: Applying the warm frosting to a still-warm cake is key for that signature thin, slightly melted, and crackly frosting layer.

Sift Powdered Sugar: This is essential for a smooth, lump-free frosting.

Use Good Quality Cocoa: The quality of your cocoa powder directly impacts the chocolate flavor of both the cake and frosting.

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

Original recipe: <https://chefmaniac.com/classic-texas-sheet-cake-easy-fudgy-delicious-recipe/>