

Classic White Texas Sheet Cake: The Perfect Party Dessert

Classic White Texas Sheet Cake



OVEN
350°F

TIME
5 min

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INGREDIENTS

2 cups all-purpose flour
2 cups granulated sugar
1/2 tsp salt
1 cup water
1/2 cup unsalted butter, cut into pieces
1/2 cup shortening
2 large eggs
1/2 cup buttermilk
1 tsp baking soda
1 tsp vanilla extract
1/2 cup unsalted butter
1/4 cup buttermilk
1 lb powdered sugar
1/2 cup chopped pecans (optional)

Swaps and Notes:

Shortening: While some recipes use all butter, the shortening in this cake is key to its light, tender texture. Don't skip it if you want that classic sheet cake feel.

Buttermilk: If you don't have buttermilk on hand, you can make a simple substitute. Add 1 tablespoon of white vinegar or lemon juice to a measuring cup and fill the rest with regular milk until it reaches the 1/2 cup line. Let it sit for 5 minutes before using.

Pecans: The chopped pecans in the frosting are traditional and add a lovely crunch and nutty

flavor. You can omit them if you're not a fan of nuts.

Vanilla: Use a good quality vanilla extract for a more pronounced vanilla flavor in both the cake and the frosting.

How to Make Classic White Texas Sheet Cake:

Prep the Oven and Pan: Preheat your oven to 350°F (175°C). Grease and flour a 13x18 inch baking sheet (a half-sheet pan).

Make the Cake Batter: In a large bowl, whisk together the flour, sugar, and salt. In a medium saucepan, combine the water, butter, and shortening. Bring to a boil, stirring until the fats are melted. Pour the hot mixture over the dry ingredients and stir to combine.

Finish the Batter: In a separate small bowl, whisk together the eggs, buttermilk, baking soda, and vanilla extract. Pour this mixture into the cake batter and stir until just combined.

Bake: Pour the batter into the prepared baking sheet and spread it evenly. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean.

Make the Frosting: While the cake is baking, prepare the frosting. In a medium saucepan, melt the butter over medium heat. Stir in the buttermilk and vanilla extract. Bring to a boil, then remove from the heat. Whisk in the powdered sugar until smooth. Stir in the chopped pecans if you're using them.

Frost While Warm: As soon as the cake comes out of the oven, pour the warm frosting evenly over the top, spreading it with a spatula. The frosting will set as the cake cools.

Tips for Success:

Use a Sheet Pan: A true Texas sheet cake is baked in a large, flat pan, which is what gives it its characteristic thin, moist texture. A half-sheet pan (13x18 inches) is perfect for this.

Hot on Hot: The key to this frosting is to pour it over the cake while both are still warm. This creates that perfect, slightly gooey, and soaked-in layer of goodness.

Don't Overmix: Overmixing the cake batter will make the cake tough. Mix until the ingredients are just combined.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For a fun and colorful party dessert, my Unicorn Poke Cake is always a hit.

If you're a chocolate lover, these Chocolate Chip Cookie Dough Brownie Bombs are the ultimate treat.

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10. **Serving Suggestions and Pairings:** This cake is a showstopper on its own, but it pairs wonderfully with a scoop of vanilla ice cream or a cup of coffee. It's perfect for a potluck or party, where everyone can grab a piece easily. If you're looking for other impressive, crowd-pleasing desserts, my Big Family Banana Pudding or an Easy Ice Cream Sandwich Cake are fantastic options.
11. **Storage and Leftover Tips:** Store the cake in an airtight container at room temperature for up to 3 days. Because of the buttermilk and butter in the frosting, it's best not to refrigerate it, as the cake can dry out and the frosting can harden too much.
12. **More Recipes You Will Love:** If you're a fan of impressive, delicious desserts, you'll want to check out these other favorites:
13. For a fun and colorful party dessert, my : Unicorn Poke Cake is always a hit.
14. If you're a chocolate lover, these Chocolate Chip Cookie Dough Brownie Bombs are the ultimate treat.
15. For a simple no-bake classic, these : Old School No-Bake Cookies are a timeless favorite.
16. **Final Thoughts:** This Classic White Texas Sheet Cake is a recipe that has stood the test of time for a reason. It's a simple, delicious, and deeply comforting dessert that's perfect for sharing with the people you love. I hope this becomes a new favorite in your home and at your gatherings.
17. If you make this cake, I'd love to hear how it turned out! What's your favorite kind of sheet cake? Let me know in the comments below!

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

Original recipe: <https://chefmaniac.com/classic-white-texas-sheet-cake-the-perfect-party-dessert/>