

White Texas Sheet Cake

written by The Recipe Exchange | April 24, 2017

Ingredients

2 cups all-purpose flour
2 cups sugar
1 teaspoon baking powder
1 teaspoon salt
1/4 teaspoon baking soda
1 cup butter, cubed
1 cup water
2 large eggs
1/2 cup sour cream
1 teaspoon almond extract

FROSTING:

1/2 cup butter, cubed
1/4 cup 2% milk
4-1/2 cups confectioners' sugar
1/2 teaspoon almond extract
1 cup chopped walnuts

Directions

Preheat oven to 375°. Grease a 15x10x1-in. baking pan.

In a large bowl, whisk the first five ingredients. In a small saucepan, combine butter and water; bring just to a boil. Stir into flour mixture. In a small bowl, whisk eggs, sour cream and extract until blended; add to flour mixture, whisking constantly.

Transfer to prepared pan. Bake until golden brown and a toothpick inserted in center comes out clean, 18-22 minutes. Cool on a wire rack 20 minutes.

For frosting, combine butter and milk in a large saucepan; bring just to a boil. Remove from heat; gradually stir in confectioners' sugar and extract. Stir in walnuts. Spread over warm cake.