

Joanne LaFollett Hale, a longtime member of Actors Associates, shared this recipe with me back in the 1980s. It's just as good now as it was then. Patti Slagle

TEXAS SHEET CAKE

Serves 54 when cut into 1 ½ - 2" squares.

Preheat oven to 350 degrees.

Put these ingredients into a mixing bowl but DO NOT MIX:

- 2 C. flour
- 2 C. sugar
- ½ tsp. salt
- 2 eggs
- ½ C. sour cream
- 1 tsp. baking soda

Bring the following ingredients to a boil:

- 2 sticks oleo
- 1 C. water
- 4 T. cocoa

Add the moist ingredients all at once to the dry ingredients and mix while hot.

Pour into one large or two smaller sheet pans and bake at 350° degrees for 20 min.

Prepare the icing about 5 min. before the cake comes out of the oven. It sets up fast. Ice the cake about 5 min. after removing it from the oven.

Place in a mixing bowl:

- 1 box powdered sugar
- 1 tsp vanilla
- 1 C. chopped nuts

Bring to a boil:

- 1 stick oleo
- 6 T. milk
- 4 T. cocoa

Add the hot ingredients all at once to the dry ingredients and blend.

Notes:

It's just as good without nuts.

I use a 4-C. Pyrex pitcher in the microwave to boil the various ingredients.