

# Noreen's Kitchen

## White Texas Sheet Cake

### Ingredients

#### Cake:

1 cup butter  
1 cup water  
2 cups flour  
2 cups sugar  
2 eggs, beaten  
1/2 cup buttermilk  
1 tsp almond extract  
1 tsp salt  
1 tsp baking soda

#### Frosting:

1/2 cup butter  
1/4 cup buttermilk  
2 cups powdered sugar  
1/2 tsp vanilla extract

### Step by Step Instructions

Bring butter and water to boil.

Remove from heat and stir in flour, sugar, eggs, eggs, sour cream, almond extract, salt and baking soda until smooth.

Pour in 15 x 10 baking pan. Bake at 350 degrees for 20 minutes.

Cool and spread frosting over cake.

To make frosting: Combine butter and milk and bring to a boil, remove from heat and stir in powdered sugar and almond extract. Spread on cooled cake.

**Enjoy!**