



## Texas Sheet Cake with Pecans



30-40min



2 Servings

Everything's bigger in Texas, and as far as Dinnerly is concerned, bigger DOES mean better. This easy, classic cake is as chocolatey as chocolate can be, and a frosting studded with pecans adds a much-needed crunch. Take a bite and embrace your inner cowboy. We've got you covered! (2p-plan makes 12 servings; 4p-plan makes 24 servings)



### WHAT WE SEND

- 2 (5 oz) self-rising flour <sup>1</sup>
- 2 (5 oz) granulated sugar
- ¼ oz baking soda
- 2 (¾ oz) unsweetened cocoa powder
- 1 oz buttermilk powder <sup>7</sup>
- 1 oz pecans <sup>15</sup>
- 2½ oz confectioners' sugar

### WHAT YOU NEED

- 11 Tbsp butter <sup>7</sup>
- kosher salt
- neutral oil
- 1 large egg <sup>3</sup>
- vanilla
- milk <sup>7</sup>

### TOOLS

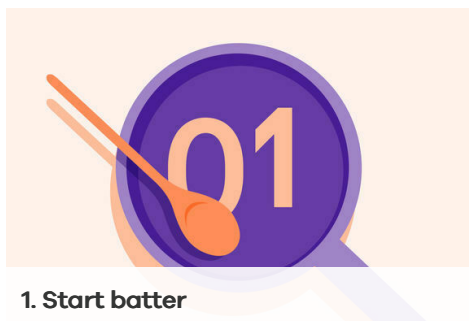
- 9x13-inch baking dish
- medium saucepan

### ALLERGENS

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 290kcal, Fat 18g, Carbs 33g, Protein 3g



#### 1. Start batter

Preheat oven to 350°F with a rack in the center. Grease a 9x13-inch baking dish.

In a large bowl, mix to combine **1 cup each of flour and granulated sugar**, **¼ teaspoon baking soda**, and **¼ teaspoon salt**.

In a medium saucepan, bring **½ cup water** to a boil. Stir in **4 tablespoons butter**, **¼ cup oil**, and **half of the cocoa powder** until melted and smooth. Stir into flour mixture.



#### 2. Finish batter

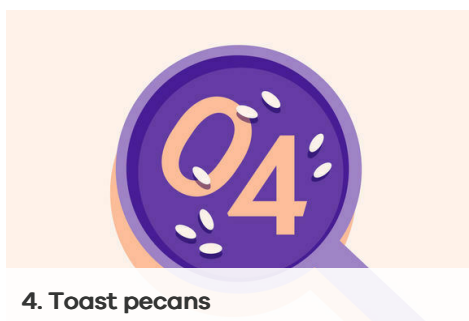
Wipe out saucepan and reserve for step 4.

In a liquid measuring cup, whisk to combine **¼ cup water** and **2 teaspoons buttermilk powder**. Whisk in **1 large egg** and **½ teaspoon vanilla** until smooth. Add to bowl with **cake batter**; gently stir until just barely combined.



#### 3. Bake cake

Transfer **cake batter** to prepared baking dish and spread into an even layer. Bake on center oven rack until a toothpick inserted into the center comes out clean, rotating halfway through cooking time, 15–20 minutes.



#### 4. Toast pecans

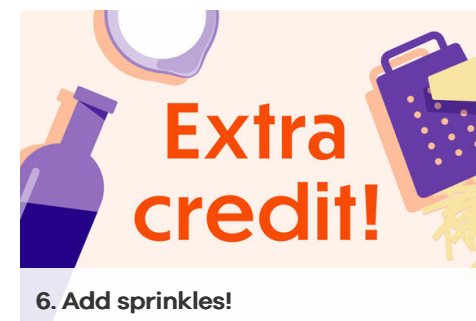
While **cake** bakes, return reserved saucepan over medium-low heat. Add **pecans** and cook, stirring occasionally, until fragrant and toasted, about 4 minutes. Transfer to a cutting board to cool slightly, then coarsely chop.



#### 5. Make frosting & serve

In same saucepan, melt **7 tablespoons butter**. Stir in **all of the confectioner's sugar**, **remaining cocoa powder**, **3 tablespoons milk**, **½ teaspoon vanilla**, and **a pinch of salt**. Cook, stirring frequently, until smooth and butter is melted. Remove from heat and add **chopped pecans**. Spread **frosting** over **cake**.

Let **Texas sheet cake** cool before serving. Enjoy!



#### 6. Add sprinkles!

Having a birthday party? Add a hint of color with some rainbow sprinkles!