

## Betty's Texas Sheet Cake--CHOCOLATE!



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In this video, Betty demonstrates how to make a Texas Sheet Cake. This is a chocolate cake, and I recommend using the Chocolate Sheet Cake Icing from [bettyskitchen](#) to top the cake, along with a sprinkling of chopped pecans.

### Ingredients:

- ½ cup butter
- ½ cup vegetable oil
- 1 cup water
- ¼ cup cocoa powder
- ½ cup semisweet chocolate chips
- 2 cups sugar
- 2 cups all-purpose flour
- ½ teaspoon salt
- 2 eggs
- 1 teaspoon baking soda
- ½ cup sour cream
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- Chocolate Sheet Cake Icing (recipe available in [bettyskitchen](#))
- ½ cup chopped pecans (toasted, if desired)

Combine ½ cup butter, ½ cup vegetable oil, 1 cup water, ¼ cup cocoa powder, and ½ cup semisweet chocolate chips in a medium to large-sized saucepan. Place over low and stir until butter and chocolate chips melt. Add 2 cups sugar, 2 cups all-purpose flour, ½ teaspoon salt, 2 eggs, 1 teaspoon baking soda, ½ cup sour cream, 1 teaspoon vanilla, and 1 teaspoon ground cinnamon. Mix well. Pour batter into a large (15-inch by 10-inch by 1-inch) jelly roll pan. Bake at 350 degrees (F) for approximately 20 minutes, or until a toothpick comes out clean. Immediately spread Chocolate Sheet Cake Icing over HOT sheet cake and sprinkle with chopped pecans. Cool and cut into squares. This is a large cake, and it is great for parties and potlucks. I hope you love it! --Betty