

Granny's Texas Sheet Cake

My roommate in college, Christina, used to beg me to make Texas Sheet Cake. Granny used to make it for us on the Fourth of July but my healthier version is delish year-round!

Serves 10-12

Ingredients

2 cups granulated sugar
2 cups flour
1 cup water
1/2 cup low-fat, 1% buttermilk
1/2 pound (2 sticks) trans-fat free margarine
4 tablespoons unsweetened cocoa
2 eggs, beaten
1 teaspoon baking soda
1 tablespoon white vinegar
1/2 teaspoon salt
1 teaspoon vanilla
non-stick cooking spray

Ingredients for Icing

1/2 cup of nuts
4 tablespoons trans-fat free margarine
3 tablespoons non-fat, skim milk
2 tablespoons unsweetened cocoa
1 tablespoon vanilla
1/2 pound confectioner's sugar (about 2 1/4 cups, if you don't have a scale)

Directions

In a small saucepan melt butter and water. Add cocoa and bring to a boil. Allow mixture to cool to room temperature. Coat a 15" x 10" x 1" high jelly roll pan with cooking spray. Preheat oven to 375° F. In a separate bowl, beat eggs, buttermilk, soda, vinegar, and vanilla. Mix in cooled cocoa mixture.

In another large bowl, add sugar, flour, and salt. Mix well. Sprinkle the flour mixture, a little at a time into the bowl with the liquid cocoa. Stir

until just combined. Pour into the Jelly roll pan and bake 15-20 minutes until a toothpick comes out clean when inserted.

Prepare the icing. In a medium saucepan, combine all **Ingredients** except the sugar, vanilla and nuts. Bring to a boil and cool slightly. Stir in sugar, vanilla and nuts then pour over warm cake when it comes out of the oven.

Make It A Meal

Baked Eggplant Parmesan or Salmon Cakes, Zucchini Boats

Wine Pairing

Ruby Red Port