

WHITE TEXAS SHEET CAKE

- 1 cup salted butter (2 sticks) (Brenda uses Kerry gold salted butter.)
- 1 cup water
- 2 cups flour
- 2 cups sugar
- 1 teaspoon baking soda
- 2 eggs, beaten
- 1/2 cup sour cream
- 1 teaspoon almond extract

FROSTING

- 1/2 cup butter or margarine (1 stick)
- 1/4 cup milk (Brenda uses half & half)
- 4-1/2 cups powdered sugar
- 1/2 teaspoon almond extract

Preheat the oven to 350 degrees F. Grease and flour a 15 x 10 x 1 - inch jelly roll pan. Set aside.

Bring the butter and water to a boil in a pot and then remove from the heat.

Combine the dry ingredients together in a separate bowl. Add the water mixture slowly to the bowl stirring until mixed. Add the eggs and the sour cream.

Stir in the almond extract.

Spread batter in pan and bake for 15 minutes.

Prepare the frosting by heating the butter and milk to almost boiling; remove from heat. Stir in the powdered sugar and almond extract.

Pour onto slightly cooled (5 minutes), but still warm cake. It should almost melt and spread easily. Frosting will firm up as the cake finishes cooling.