



## Texas Turtle Sheet Cake!!!

### Description

## INGREDIENTS:

### Cake:

1 cup of black coffee  
1/3 cup cocoa powder  
2 eggs  
1/2 cup of buttermilk  
2 cups of flour  
2 cups of granulated sugar  
1 cup of butter

### Chocolate icing:

4 large spoons of buttermilk  
3 cups of powdered sugar  
1/4 cup butter  
3 large spoons of cocoa

### Seconds:

1 cup of chocolate chips  
1/2 cup of caramel sauce  
1/2 cup chopped pecans

## PREPARATION:

**Preheat the oven to 350 degrees and grease and flour a baking dish. Combine flour / granulated sugar in a large bowl.**

**In a medium saucepan, combine a cup of butter / a cup of cocoa / and 1 cup of coffee and bring the mixture to a boil, stirring constantly.**

**Pour the chocolate mixture into the flour / sugar mixture.**

**Mix the mixtures with a hand mixer until blended.**

**& we add eggs and a cup of buttermilk, whisk for an additional minute. Pour mixture to prepared pan. Baking for 31 min.**

### **+ For the icing :**

**In a medium saucepan, combine the butter, a large tablespoon of cocoa powder and a large tablespoon of buttermilk. mixture to a boil on medium heat, stirring persistently.**

**Remove from heat and use a mixer to mix in the powdered sugar. It's great to adding 1 cup first, beat until soft, & add 1/2 cup at a time until frosting is this thicken / sold.**

**Making sure to pour the hot frosting over the cake and spread the chocolate chips and pecan pieces. before serving, spray caramel sauce on the cake .**

**ENJOY !**

### **Category**

1. Grandma Recipes

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