



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 thick / 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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