

RECIPES FROM TRIXIE MATKOWSKI AND HER
FRIENDS AND RELATIVES

TEXAS SHEET CAKE

From my friend Michele Masarech

(Michele is a friend of mine who lived across the street in the old neighborhood. She's a very busy nurse who has been to Texas once, but she makes this cake for most every event because her time is limited and it's easy and fast to make for a crowd. She said that over the years, she's perfected the original recipe. Everyone at the Dancefest raved about this cake, and Ty absolutely loved it since he's from Texas!)

1 cup butter

1 cup water

½ cup cocoa

1 cup sour cream

1-½ cup coarsely chopped walnuts

1 tsp. vanilla

2 cups sugar

½ tsp. salt

2 cups flour

1 tsp. baking soda

2 eggs (slightly beaten)

- Preheat oven to 350 degrees Fahrenheit. Bring butter, water and cocoa to boil in a saucepan. Remove from heat.
- Add remaining ingredients, mixing after each addition.

- Pour batter into a greased and floured 12½ x 17½ x 1" baking pan.
- Bake 22-27 minutes.

FROSTING (spread on hot cake)

½ cup butter

1/3 cup cocoa

4 cups confectioners' sugar

1/3 cup milk

½ to 1 cup ground nuts

- In a saucepan, bring butter, milk and cocoa to a boil.
- Add confectioners' sugar, adding more if needed to make it of spreading consistency.
- Spread frosting on hot cake.
- Sprinkle with ground nuts.