

TEXAS SHEET CAKE - with Marshmallows!

Makes 24-30 pieces

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1 3/4 cup flour

2 cups sugar

3/4 cup cocoa powder

2 tsp baking soda

1 tsp baking powder

1 tsp salt

1 cup buttermilk (or mix 1 cup of milk with 1 Tbl vinegar - I prefer this!)

2 eggs

1/2 cup oil

1 tsp vanilla

1 cup boiling water

- Heat the oven to 350 degrees.
- Grease a large jelly roll pan or cookie baking sheet.
- Bring 1 cup of water to boil in a small pan, or microwave it for about 3 minutes.
- In a large bowl, mix the flour, sugar, cocoa powder, baking powder, baking soda, and salt.
- Add the buttermilk, eggs, oil, and vanilla and beat with an electric mixer for 30 seconds.
- Add 1 cup boiling water and carefully stir until the water is mixed in; beat for 1 1/2 mins.
- Pour the batter into the prepared baking sheet and bake at 350 degrees for about 25 minutes, or until a toothpick comes clean from the center. Don't under bake the cake! I've done it. It's not as good as you'd think it would be.

While the cake is baking, prepare the frosting...

Chocolate Marshmallow Frosting

1 cup butter (2 sticks)

3/4 cup buttermilk (or mix 3/4 cup milk with 2 tsp vinegar - I prefer this)

1/2 cup cocoa powder

2 tsp vanilla

32 oz bag of powdered sugar (about 8 cups)

5-6 cups marshmallows (I just use an entire 10oz bag. More mallows!)

- In a medium saucepan, combine the butter, buttermilk, and cocoa powder.
- Cook, stirring frequently, just until it comes to a boil and remove the pan from the heat.
- Pour the mixture into a clean bowl, add the vanilla and powdered sugar and beat with an electric mixer till smooth.
- Pour in the marshmallows and mix in with a spatula.
- Then pour the warm frosting over the hot cake when it comes out. **THIS IS KEY.** It's best to frost while the cake is hot, so the marshmallows puff up slightly and become nice and gooey soft.

Do your best to spread the frosting evenly around, while making subtle messes....which will need to be cleaned up and licked off your finger.

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