



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### TEXAS SHEET CAKE

#### CAKE

1 package (15.25 ounces) devil's food cake mix (Pillsbury or Betty Crocker)

½ cup all-purpose flour

6 tablespoons butter, melted

1 cup cola (not diet)

1/3 cup water

2 eggs

1 teaspoon vanilla extract

#### GLAZE

1/3 cup cola (not diet)

¼ cup unsweetened cocoa powder, sifted

2 tablespoons butter

2 teaspoons vanilla extract

3 cups powdered sugar

#### FOR CAKE:

1. Lightly coat 11 x 17-inch jellyroll pan with no-stick cooking spray; set aside.
2. In large mixer bowl, beat cake mix, flour, butter, 1 cup cola, water, eggs, and vanilla at low speed until moistened, about 1 minute.
3. Beat at medium speed for 2 minutes until well blended. Pour into prepared pan.
4. Bake in 350-degree F oven until wooden pick inserted in center comes out clean, about 10 to 12 minutes.
5. Leave cake in pan; place on wire rack.

### **FOR GLAZE:**

6. While cake is baking, in medium saucepan, whisk together 1/3 cup cola and cocoa powder.
7. Add butter; bring to a boil over medium-high heat, stirring constantly.
8. Remove from heat; stir in vanilla.
9. Gradually stir in powdered sugar until smooth.
10. Pour glaze over hot cake; gently spreading to cover top of cake.
11. Cool completely in the pan.

Makes 20 servings.

