



White Sheet Cake



Cake:

1 c butter

1 c water

2 c sugar

2¼ c flour

1 t baking soda

½ t salt

2 eggs

1 t vanilla

½ c sour cream

Frosting:

1 c butter

6 T evaporated milk

4½ c powdered sugar, sifted*

1 t vanilla

dash salt

1 c chopped pecans, optional

To make cake, cook butter and water in large saucepan using medium/low heat until butter is melted. Remove from heat. Whisk in sugar, flour, baking soda and salt until smooth. Add eggs and vanilla and whisk again until smooth. Stir in sour cream and mix well. Pour into greased 11 x 17 baking pan. Bake at 375°F for 15-20 minutes or until toothpick comes out clean.

While cake slightly cools, make frosting by heating butter and milk in saucepan over medium/low heat until butter is melted and mixture is simmering. Remove from heat and beat in powdered sugar, vanilla and salt until smooth. Add nuts, if desired, and pour on warm cake. Spread evenly. And enjoy cake like you've never enjoyed cake before!

*since frosting is warm, lumps of powdered sugar are very visible...sifting powdered sugar makes for smoother frosting