

# Texas Chocolate Cake

Reba Bates



*This recipe came from my Aunt Reba. I entered this recipe in a Verizon Texas Cake bakeoff contest and it won first prize. My Aunt was thrilled.*

*Award Winning Recipe*

**2 c flour**  
**2 c sugar**  
**1/2 tsp salt**  
**2 eggs, beaten**  
**1/2 c sour cream**  
**1 tsp baking soda**

Mix above ingredients in a large bowl.

Bring to boil 2 sticks oleo, 1 cup water, 2 T. cocoa; add all at once to flour mixture while hot. Cream well and pour in greased 11x17x1 cookie sheet. Bake in preheated 350 degree oven for 25 minutes only. Make icing while cake is baking. Frost while hot.

Frosting:

Melt one stick oleo, 6 T. milk, 2 T. cocoa in a saucepan. Let cool slightly. Add 1 box sifted powdered sugar, 1 t. vanilla and 1 cup chopped nuts. Spread gently on hot cake.

---

Per Serving (excluding unknown items): 2836 Calories; 35g Fat (11.1% calories from fat); 40g Protein; 596g Carbohydrate; 425mg Cholesterol; 2506mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 5 1/2 Fat; 27 Other Carbohydrates.