

# Texas/Cola Sheet Cake

**2 CUPS SELF-RISING FLOUR**

**1 3/4 CUPS SUGAR**

**5 TBSP. COCOA**

**1 DASH SALT**

**1/4 TSP. CINNAMON**

**2 LARGE EGGS**

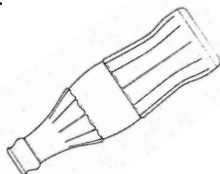
**1 CUP COCA COLA**

**1/2 CUP WATER**

**1/2 CUP SALTED BUTTER, MELTED.**

**1 TSP. VANILLA**

**1/2 CUP COOKING OIL**



Combine dry ingredients in separate bowl and whisk until cocoa is well blended. In mixing bowl combine the eggs, cola, water, butter, vanilla, and cooking oil. Mix on low while adding dry ingredients 1/2 cup at a time. Mix on med/low speed for 2 minutes. Pour into a well-greased and floured 13 x 9 cake pan. Bake at 325 degrees for 35 to 40 minutes. Insert toothpick into center of cake and when it comes out clean it is done! This is a very moist cake. Use Icing Recipe page 88.

**Ice cake in the baking pan!**

*"My Aunt Susan made a cake very similar to this each Christmas and we LOVED and looked forward to it as kids...Tammy"*