



Texas Sheet Cake

Adapted from Cooking Light

2 teaspoons all-purpose flour
2 cups all-purpose flour (about 9 ounces)
2 cups granulated sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon salt
2 pinches chipotle chili powder, divided (optional)
3/4 cup water
1/2 cup butter (plus more for greasing the pan)
1/2 cup unsweetened cocoa, divided
1/2 cup buttermilk
1 tablespoon vanilla extract, divided
2 large eggs
6 tablespoons butter
1/3 cup milk
3 cups powdered sugar
1/4 cup chopped pecans, toasted

Preheat oven to 375°. Butter and flour a 13 x 9-inch pan. Tap out excess flour. Set aside.

Lightly spoon 2 cups flour into dry measuring cups; level with a knife. Combine 2 cups flour, next 4 ingredients (through salt) and a pinch of chipotle chili powder (optional) in a large bowl, stirring well with a whisk. Combine 3/4 cup water, 1/2 cup butter, and 1/4 cup cocoa in a small saucepan; bring to a boil, stirring frequently. Add to flour mixture. Beat at medium speed with an electric mixer until well blended. Add buttermilk, 1 teaspoon vanilla, and eggs; beat well. Pour batter into the prepared pan. Bake at 375° for 22 minutes or until a wooden pick inserted in center comes out clean. Place on a wire rack.

Combine 6 tablespoons butter, fat-free milk, remaining 1/4 cup cocoa and a pinch of chipotle chili powder (optional) in a saucepan; bring to a boil, stirring constantly. Remove from heat. Gradually stir in powdered sugar and remaining 2 teaspoons vanilla. Spread over hot cake. Sprinkle cake with pecans. Cool completely on wire rack.