

CopyCat Chi-Chi's White Texas Sheet Cake

Ingredients

Cake:

$\frac{1}{2}$ cup shortening

$\frac{1}{2}$ cup butter

1 cup water

2 cups granulated white sugar

2 cups all-purpose flour

1 tsp. baking soda

1 tsp. salt

1 tsp. vanilla

$\frac{1}{2}$ teaspoon almond extract or up to 1 teaspoon for a stronger flavor

$\frac{1}{2}$ cup buttermilk

2 eggs

Buttercream Frosting:

1 lb. box of confectioner's sugar

$\frac{1}{2}$ cup butter softened to room temp

3-4 tablespoons milk

1 tsp. vanilla

Directions

Preheat oven to 400 degrees F. Grease a 10×15" non-stick jelly roll pan with shortening. Set aside.

Prepare the cake: Bring shortening, butter, and water to a boil.

Place flour, sugar, baking soda, and salt in large mixing bowl.

Pour hot butter mixture over flour mixture in the bowl. Use an

electric mixer to beat for 1 minute on medium speed.

Slowly add the vanilla, almond extract, buttermilk, and eggs last. Beat for one more minute, and then pour batter into prepared pan.

Bake at 400 degrees F for 20 minutes.

Place cake on a wire rack to cool.

Once the cake has cooled completely, prepare Buttercream Frosting.

In a large bowl, with mixer at low speed, combine confectioner's sugar, butter, milk and vanilla. Beat with an electric mixer at medium speed for 1-2 minutes, or until fluffy and creamy.

If desired, add more milk until the frosting is a spreadable consistency.

Spread frosting on the cooled cake. Slice into small squares.