

Texas-Style Chocolate Sheet Cake

Yield: 20-24 servings

Ingredients:

Cake:

3	C	A.P. Flour
1 ½	C	Granulated sugar
¾	C	Dark brown sugar, packed
¾	C	Unsweetened cocoa powder (not Dutch processed)
1	T	Baking powder
¾	t	Kosher salt
1 ½	C	Warm water
1 ¼	C	Hellman's mayonnaise
2	t	Vanilla extract
1	t	Espresso powder

Frosting:

½	#	Unsalted butter, room temp.
3	C	Confectioner's sugar
1 ½	t	Vanilla extract
¼	t	Kosher salt
2	T	Whole milk
¼	C	Mini chocolate chips

Method:

1. Preheat oven to 350F, if convection, low fan. Coat 9x13 inch pan or ½ sheet pan with nonstick spray then place parchment paper with overhang on 2 long sides of pan.
2. **Prepare cake.** In a large bowl or mixer with whisk attachment, whisk flour, both sugars, cocoa powder, baking powder, and salt until no lumps remain. In a 2nd bowl, whisk warm water, mayonnaise, vanilla, and espresso powder until smooth. On low speed, gently add wet ingredients into dry ingredients, whisking until batter is smooth.
3. Transfer batter to prepared pan, smooth top and bake until toothpick comes out clean (like brownies), around 38-40 minutes. Remove from oven and allow to cool for 20 minutes in the sheet pan. After that time use the parchment "overhang" to remove from the baking pan and allow to cool on rack completely.
4. **Prepare frosting.** Using a mixer, on medium beat butter until smooth, 2 minutes. Reduce speed to low and add confectioner's sugar, vanilla extract, and salt and mix until combined, 2 minutes. Increase the speed to medium and beat until smooth & creamy, 2 minutes, then add milk. Mix until combined.
5. **Assemble.** Spread frosting evenly over cooled cake then sprinkle with the mini chocolate chips.