

Martha's Maple Texas Sheet Cake

1 cup butter or margarine
½ cup sour cream
1 cup water
1 tsp Maple extract flavoring
2 cups all-purpose flour
1 tsp salt
2 cups sugar
1 tsp. Baking soda
2 eggs, beaten In a saucepan

Bring butter and water to a boil.

Remove from heat and stir in flour, sugar, eggs, sour cream, maple extract, salt, and baking soda until smooth.

Pour into a greased 15x10x1- inch baking pan.

Bake at 375 degrees for 20-22 minutes or until cake is golden brown and tests done. Cool for 20 minutes.

Meanwhile for frosting, combine ½ cup butter/ margarine & ¼ cup milk in a saucepan & bring to a boil. Remove from heat & add 4 ½ cups confectioners sugar & 3 tsp maple extract & mix well. Add 1 cup chopped nuts, (if desired) and spread over warm cake.

