

**WHOLE GRAIN TEXAS SHEET CAKE** - From 'Delicious Meets Nutritious'  
Cookbook

Cake - Wet Ingredients	Dry Ingredients
1 cup buttermilk 1/2 cup butter 4 Tbsp cocoa 1/2 cup sour cream 1 tsp vanilla 2 eggs 1tsp cinnamon (optional) 1 1/2 cups <b>Xagave Natural Sweetner</b>	1 tsp salt 2 cups whole wheat pastry flour (soft milled wheat) 1 tsp baking soda  <b>Glaze</b> 1/2 cup butter 1/2 cup half & half cream 4 Tbsp cocoa 1/2 tsp cinnamon 2/3 cup <b>Xagave</b> or honey

In a small saucepan (I use non-stick Swiss Diamond fry pan) bring the buttermilk, butter, and cocoa to boil. Cool and mix in sour cream, vanilla, eggs, cinnamon and [Xagave](#) (can use honey as well)

In the Bosch mixing bowl using the french whips, combine the flour, salt, and baking soda. Jog a few times to mix. Add wet ingredients in thirds and jog mixer a few times after each addition. Let mix on speed one for 2 min. Pour into greased sheet cake pan and bake at 325° F. for 20 min. or until fork stuck in the middle comes out clean.

Making the Glaze : In a small saucepan (again we use the [Swiss Diamond](#)) combine the glaze ingredients and bring to a boil. Whisk until smooth. Let cool for a few min. and pour the glaze over the warm sheet cake so the glaze soaks into the cake. Sprinkle with slivered almonds or chopped walnuts or pecans on top. Serve warm or cooled.

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