

# Dr. Pepper Texas Sheet Cake



**Dr. Pepper Texas Sheet Cake** is a rich chocolate cake made with Dr. Pepper soda. A moist chocolate cake made with cocoa powder and topped with a fudge frosting with pecans! This is a delicious twist to classic Texas sheet cake.

<b>Course</b>	Dessert
<b>Cuisine</b>	American
<b>Keyword</b>	dr pepper chocolate cake, dr pepper texas sheet cake, texas sheet cake recipe
<b>Prep Time</b>	20 minutes
<b>Cook Time</b>	25 minutes
<b>Total Time</b>	45 minutes
<b>Servings</b>	15
<b>Calories</b>	443kcal
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## Ingredients

### Dr. Pepper Texas Sheet Cake

- 2C • 1½ cups all-purpose flour
- 2E • 1½ cups granulated sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon ground cloves
- ½ teaspoon baking soda
- ¼ teaspoon salt (*omit if using salted butter*)
- 2 sticks • ¾ cup (1½ sticks) unsalted butter
- ½ cup unsweetened cocoa powder
- 1 cup Dr. Pepper *room temperature*
- 2 large eggs
- ½ cup buttermilk

### Chocolate Pecan Fudge Glaze

- 3 cups powdered sugar
- ¼ cup unsweetened cocoa powder
- ½ cup (1 stick) unsalted butter *melted*
- ¼ cup Dr. Pepper
- 3 tablespoons whole milk
- 1 cup chopped pecans

## Instructions

1. Preheat the oven to 350° F. Spray a 9x13 baking pan with cooking spray. Set aside.
2. First, make the cake. In a large mixing bowl, whisk together the flour, sugar, cinnamon, cloves, baking soda, and salt.

3. In a saucepan, over medium-high heat, melt the butter. Once melted, add the cocoa powder and Dr. Pepper, and whisk until combined. Heat until the mixture just starts to boil, then remove from heat.
4. Pour the Dr. Pepper mixture into the bowl of dry ingredients, along with the eggs and buttermilk. Use a whisk or a wooden spoon to mix together just until combined.
5. Pour the cake batter into the prepared pan. Bake for 25-35 minutes, or until a toothpick inserted into the middle comes out clean.

*\* Texas Sheet Cake is a naturally flatter, and dense cake so it won't rise like a traditional cake will.*

6. While the cake is baking, make the chocolate pecan glaze.

In a medium mixing bowl, add the powdered sugar, cocoa powder, melted butter, Dr. Pepper, and milk. Stir everything together with a spatula or wooden spoon until smooth and combined. Stir in the chopped pecans.

7. Immediately pour the glaze over the cake when it comes out of the oven. Use a spoon or spatula to spread it out evenly. Serve warm or let the cake set for 1-2 hours before serving.

*\* The cake is much easier to cut once it has set at room temperature, and cooled a bit, before cutting & serving.*

## Notes

**Butter :** If using salted butter (which is fine) omit the extra ¼ teaspoon salt from the cake recipe. For the glaze, you can use salted or unsalted, whichever you prefer.

**Dr. Pepper :** I recommend using name brand Dr. Pepper instead of the generic brand or something like Pr. Pibb. Make sure it's at room temperature. No need to refrigerate it.

**Buttermilk :** I recommend using real buttermilk, but if needed, you can make your own buttermilk substitute. Measure out ½ cup of whole milk and add 1.5 teaspoons of white vinegar into it. Let it sit for a few minutes to sour before using it in the recipe.

## Nutrition

Calories: 443kcal | Carbohydrates: 60g | Protein: 4g | Fat: 23g | Saturated Fat: 11g | Polyunsaturated Fat: 2g | Monounsaturated Fat: 8g | Trans Fat: 1g | Cholesterol: 68mg | Sodium: 152mg | Potassium: 140mg | Fiber: 3g | Sugar: 47g | Vitamin A: 551IU | Vitamin C: 0.1mg | Calcium: 36mg | Iron: 2mg