

Almond Sheet Cake



1 cup butter
1 cup water
2 cups flour
2 cups sugar
1 tsp baking soda
½ cup sour cream
2 eggs
1 ½ tsp almond extract

Icing
½ cup butter
¼ cup milk
2-2½ cups powdered sugar
1 tsp almond extract
Sliced almonds for garnish

Preheat oven to 375°. Grease and flour a 15x11 baking pan.

In a small saucepan, bring butter and water to a boil. Meanwhile, stir together flour and sugar in a mixing bowl. When butter/water boils, slowly pour over flour and sugar and mix well. Add baking soda, extract, sour cream and eggs and mix until incorporated. Pout into pan and bake 20-25 minutes, or until center is set. Let cool 30 minutes then make icing.

Icing: Bring butter and milk to a boil. Pour over 2 cups powdered sugar and stir well. Add additional powdered sugar if needed to make a thick glaze, but thinner than frosting. Stir in almond extract. Pour over cake and sprinkle with sliced almonds.