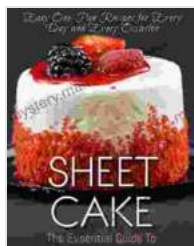


# The Essential Guide to Sheet Cake: Easy One-Pan Recipes for Every Day and Every Occasion



## The Essential Guide To Sheet Cake - Easy One-Pan Recipes for Every Day and Every Occasion

by Doris Kearns Goodwin

★★★★☆ 4.1 out of 5

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Sheet cake is the perfect dessert for any occasion. It's easy to make, it's delicious, and it can be customized to fit any taste. Whether you're looking for a simple dessert to serve at a weeknight dinner or a showstopping centerpiece for a special occasion, sheet cake has got you covered.

### Choosing the Right Pan

The first step in making sheet cake is choosing the right pan. Sheet cakes are typically made in a 9x13-inch pan, but you can also use an 11x15-inch pan if you want a larger cake. If you don't have a sheet pan, you can also use a jelly roll pan or even a cookie sheet.

When choosing a pan, it's important to make sure that it's the right size for your recipe. If the pan is too small, the cake will be too thick and dense. If

the pan is too large, the cake will be too thin and dry.

## **Making the Batter**

Once you've chosen your pan, you can start making the batter. Sheet cake batter is typically made with flour, sugar, baking powder, baking soda, salt, eggs, milk, and butter. You can also add other ingredients to your batter, such as chocolate chips, nuts, or fruit.

To make the batter, simply whisk together the dry ingredients in a large bowl. In a separate bowl, whisk together the wet ingredients. Then, add the wet ingredients to the dry ingredients and whisk until just combined. Do not overmix the batter, or the cake will be tough.

## **Baking the Cake**

Once the batter is made, you can pour it into the prepared pan. Bake the cake in a preheated oven at 350 degrees Fahrenheit for 20-25 minutes, or until a toothpick inserted into the center comes out clean.

Let the cake cool in the pan for a few minutes before inverting it onto a wire rack to cool completely.

## **Frosting the Cake**

Once the cake is cool, you can frost it with your favorite frosting. Sheet cakes are typically frosted with a simple buttercream frosting, but you can also use other types of frosting, such as chocolate ganache, cream cheese frosting, or whipped cream.

To frost the cake, simply spread the frosting evenly over the top of the cake. You can use a spatula or a pastry bag to frost the cake.

## Customizing Your Sheet Cake

Sheet cake is a versatile dessert that can be customized to fit any taste. Here are a few ideas for customizing your sheet cake:

- Add chocolate chips, nuts, or fruit to the batter.
- Frost the cake with your favorite frosting.
- Decorate the cake with sprinkles, candy, or fruit.
- Cut the cake into different shapes, such as squares, triangles, or circles.

## Sheet Cake Recipes

Here are a few of our favorite sheet cake recipes:

- Classic Yellow Sheet Cake
- Chocolate Sheet Cake
- Red Velvet Sheet Cake
- Carrot Sheet Cake
- Funfetti Sheet Cake

Sheet cake is a delicious and versatile dessert that's perfect for any occasion. With our easy one-pan recipes, you can make a sheet cake that your family and friends will love.

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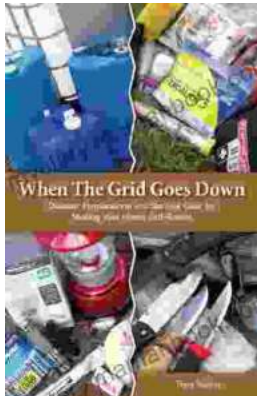
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