

White Texas Sourdough Sheet Cake (AmyBakesBread.com)

Ingredients:

240 grams all-purpose flour, about $1\frac{3}{4}$ c.
300 grams sugar, about $1\frac{1}{2}$ c.
5 grams baking powder, about 1 t.
4 grams salt, about $\frac{1}{2}$ t.
226 grams unsalted butter, melted, 1 c.
2 large eggs, about 100 grams
120 grams sourdough discard, about $\frac{1}{2}$ c.
115 grams sour cream, about $\frac{1}{2}$ c.
4 grams almond extract, about 1 t.
180 grams water, about $\frac{3}{4}$ c.

Sheet Cake Icing:

113 grams unsalted butter, melted, about $\frac{1}{2}$ c.
60 grams milk, about $\frac{1}{4}$ c.
2 grams almond extract, about $\frac{1}{2}$ t.
360 grams powdered sugar, about 3 c.
pinch of salt

Instructions:

1. Preheat oven to 350° . Prepare a large half sheet pan with parchment paper or spray with non-stick cooking spray.
2. In a large bowl, combine flour, sugar, baking powder and salt. Whisk together and set aside.
3. In a separate, microwave safe bowl (*or use a saucepan on the stove*), melt the butter until just melted. *Let cool until warm room temperature if needed.* Add the eggs, one at a time, whisking until completely incorporated. Then add the sourdough discard and whisk until combined. Add the sour cream and almond extract. Whisk together. Lastly add the water and whisk until smooth.
4. Pour the liquid mixture on top of the flour mixture and stir until combined. *The batter should be lump-free.* Pour the batter into the middle of the prepared sheet pan and spread evenly to the edges. Bake for 20 minutes or until a toothpick is inserted in the center of the cake and it comes out clean with no batter left on it. If wet batter is on

the toothpick, let it bake a little bit longer, checking frequently so as not to over-bake the cake.

5. While the cake bakes, make the icing. In a microwave safe bowl (*or a saucepan on the stove*), melt the butter. Add the milk, salt, almond extract and powdered sugar. Whisk together to form a smooth, liquid icing.
6. As soon as the cake comes out of the oven (can also let it cool), pour the icing on top of the cake and spread evenly to all the edges of the cake. Let the glaze harden as the cake cools before topping with fresh fruit.

Notes:

Sourdough Discard: In order to avoid a strong sourdough flavor, use sourdough discard that is fresh or no more than a day or two old. If you want more sour flavor, use an older discard. I always use 100% hydration (fed equal weights of flour and water) sourdough discard.

Long-fermenting option: If you want to long-ferment this batter for the fermentation benefits, mix up the ingredients, cover the batter and stick it in the fridge for up to 48 hours. Then spread into the pan continue with the recipe instructions.

For a coconut version of this cake, add 1 teaspoon of coconut extract to the batter and ½ teaspoon of coconut extract to the icing. Top cake with 1 cup of toasted coconut.