

Pumpkin Spice Texas Sheet Cake

Serves 20 | Active: 25 min | Total: 1 hr 45 min

Cake

Baking spray
1 (15-oz.) can pumpkin puree
1 cup vegetable oil
1 cup packed light brown sugar
2 cups granulated sugar
1/2 cup whole buttermilk
2 tsp. vanilla extract
4 large eggs, at room temperature
2 cups all-purpose flour
2 tsp. pumpkin pie spice
1 1/2 tsp. baking soda
1/2 tsp. kosher salt

Fudge Icing

1/2 cup unsalted butter
1 (4-oz.) unsweetened chocolate baking bar, chopped
3 Tbsp. whole buttermilk, at room temperature
3 Tbsp. spicy, fruity cola soft drink (such as Dr Pepper)
1/2 tsp. kosher salt
5 cups powdered sugar
Chopped toasted pecans

Directions

1. **Prepare the Cake:** Preheat oven to 350°F. Coat a 17- x 12-inch rimmed baking sheet with baking spray; set aside.

2. Whisk together pumpkin, oil, brown sugar, granulated sugar, buttermilk, vanilla, and eggs in a large bowl. Sift together flour, pumpkin pie spice, baking soda, and salt over pumpkin mixture in bowl; whisk just until combined. Transfer batter to prepared pan and spread evenly.

3. Bake until wooden pick inserted in center of cake comes out clean, 20 to 25 minutes. Let cool in baking sheet on wire rack 30 minutes before preparing Fudge Icing.

4. **Prepare the Fudge Icing:** Melt butter and chocolate in medium saucepan over medium-low, stirring often, until smooth; remove from heat. Stir in buttermilk, soft drink, and salt. Gradually whisk in powdered sugar, about 1/2 cup at a time, whisking until fully combined after each addition. Immediately pour over warm cake, spreading evenly with offset spatula. Sprinkle with pecans. Cool completely in baking sheet until icing is set, about 1 hour.
