

Texas Sheet Cake Bites

Prep: 15 min Cook: 15 min Total: 30 min Servings: 48

Calories: 147 Fat: 6g Protein: 1g Carbs: 23g Fiber: 1g

Ingredients

- 2 cups all-purpose flour
- 2 cups granulated sugar
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup butter
- 3/4 cup water
- 5 Tbsp BBF Organic Cacao Powder
- 1/2 cup buttermilk
- 2 eggs beaten

Frosting:

- 1/2 cup butter
- 1/3 cup buttermilk
- 5 Tbsp BBF Organic Cacao Powder
- 1 tsp vanilla extract
- 1 pound powdered sugar

Directions

1. Cakes:
2. Preheat the oven to 325 degreesF. Spray a mini muffin pan generously with nonstick cooking spray, or line with mini muffin liners.
3. In a large bowl, whisk together the flour, sugar, baking soda, and salt; set aside.
4. In a medium saucepan, combine the butter, water, and the BetterBody Foods Cacao Powder. Heat over medium heat until boiling, stirring often. Pour the hot mixture into the dry ingredients and stir just until combined.
5. Gently stir in the buttermilk and beaten eggs until smooth.
6. Scoop or pour the batter into the prepared mini muffin pan, filling each well about 2/3 full.
7. Bake for 10-12 minutes, or until a toothpick inserted into the center comes out clean.
8. Cool the cake bites in the pan for 5 minutes, then transfer to a wire rack to cool completely.

9. Frosting:

10. In a medium saucepan, combine the buttermilk, butter, and the Better Body Foods Cacao Powder. Heat over medium heat until the mixture comes to a boil, whisking often.

11. Remove from the heat and whisk in the vanilla extract and powdered sugar until smooth.

12. Spoon the frosting over the cooled cake bites and let set for a few minutes before serving.

13. Enjoy your Texas Sheet Cake Bites!