



Anice Read, Texas Main Street Program Founder



Texas Main Street Traditions

Back in 1981, the National Trust for Historic Preservation was rolling out a national effort focusing on the revitalization of historic downtowns. The Texas Historical Commission (THC) partnered in that effort and created the TMSP that year as one of the first six state coordinating programs in the country.

Texas Main Street Program founder, Anice Read, who had also been a THC Commissioner, knew that it was important to lay a strong foundation for this new program that would enable it to be successful long into the future. Part of that vision included making sure every person and every entity that could help in building the future of the TMSP knew about it and believed in its value.

So, to make sure you didn't forget Texas Main Street when Anice came to visit and get your support, she always arrived armed with a decadent chocolate cake that eventually became known as the Texas Main Street Cake.

Almost thirty-five years later, this cake is still served for every special Main Street event, whether it is in the state Main Street office or in local Main Street communities. It has been a staple of the First Lady's Tour ever since the very first one in 1981. The Texas Main Street Cake is one of the many traditions of the Texas Main Street Program.



Rio Grande City Main Street

Texas Main Street Cake

Ingredients

- 2 cups sugar
- 2 cups flour
- 1 stick butter
- 5 Tbsp cocoa
- 1/2 cup oil
- 1 cup water
- 1/2 cup buttermilk
- 3 eggs
- 1 tsp baking soda
- 1 tsp cinnamon
- 2 tsp vanilla

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- 1 stick butter
- 4 Tbsp cocoa
- 6 Tbsp milk or cream
- 1 box powdered sugar
- 1 tsp vanilla
- 1 cup chopped pecans (optional)

Directions

1. Preheat oven to 350 degrees and grease and flour a 9"x13" pan.
2. Sift together flour and sugar into a large mixing bowl.
3. Melt butter, cocoa, oil and water in a saucepan. Bring to a rapid boil, then pour over flour/sugar mixture. Beat well.
4. Separately, mix buttermilk, eggs, baking soda, cinnamon and vanilla. Pour into the beaten mixture and beat again until well blended.
5. Pour into pan and bake 20-25 minutes or until firm in the center.
6. For frosting, melt butter, cocoa and milk/cream in saucepan and bring to a boil. Boil 1 minute. Remove from heat and add powdered sugar, vanilla and pecans (if using). Add more powdered sugar as necessary to create icing texture. Blend well and spread over warm cake still in the baking pan. As the cake and icing cool together, their flavors and textures will blend. Allow to fully cool before cutting. This cake can be frozen.

