

Chocolate Sheet Cake

Amount	Measure	Ingredient - Preparation Method
1/2	cup	butter
1/2	cup	shortening or vegetable oil
1/2	cup	cocoa powder
1	cup	water
2	cups	sugar
2	cups	flour
2	teaspoons	cinnamon
1/8	teaspoon	salt
1	teaspoon	baking soda
2		eggs
1	teaspoon	vanilla extract
1/2	cup	buttermilk
		icing
1/2	cup	butter
4	tablespoons	cocoa powder
6	tablespoons	milk
1	pound	powdered sugar
1/2	cup	nuts

Preheat oven to 400. Grease and flour an 11x17 rimmed pan. In a sauce pan, heat the butter, shortening, cocoa and water. Bring to a boil, stirring vigorously to dissolve any lumps and remove from heat. While coming to a boil, in a large bowl, sift together flour, sugar, cinnamon, salt and baking soda. Pour mixture from sauce pan into dry ingredients and mix well. Add the eggs, vanilla and buttermilk and mix well. Pour into pan and bake at 400 for 20 minutes.

Five minutes before the cake is done, make the icing. In a sauce pan, heat the butter, cocoa and milk over medium heat. Cook, stirring, until it starts to boil. Remove from heat and gradually sift in powdered sugar, beating until smooth. Add nuts and pour over warm cake.