

Denver Chocolate Sheet Cake

Amount	Measure	Ingredient - Preparation Method
		cake
16	tablespoons	unsalted butter - in 16 pieces
1	tablespoon	butter
2 1/2	cups	all-purpose flour
2	cups	sugar
1	teaspoon	baking soda
1/4	teaspoon	salt
1/4	cup	cocoa
1/2	cup	buttermilk
2		egg - lightly beaten
1	teaspoon	vanilla
		frosting
8	tablespoons	unsalted butter - in 8 pieces
1/4	cup	cocoa
6	tablespoons	buttermilk
1	teaspoon	vanilla extract
1/4	teaspoon	salt
1	pound	powdered sugar
1/2	cup	walnuts or pecans - chopped

Place oven rack in middle position; heat to 350. Grease and flour a 9x13 sheet pan. Combine flour, baking soda and salt in a large bowl and whisk well.

Combine butter, cocoa and 1.5 cups water in a medium saucepan over med-low heat; whisk frequently until butter has melted and mixture is smooth, glossy and bubbling around the edges. Remove from heat.

Pour cocoa mixture over dry ingredients and whisk until smooth. Whisk in buttermilk, eggs and vanilla. Turn batter into sheet pan and bake until cake has risen, shrunken slightly from edges and tests clean, about 30 minutes. Remove and cool completely on rack.

Combine butter, cocoa and buttermilk for frosting in a small saucepan over med-low heat; whisk frequently until butter had melted and mixture is smooth and bubbly around edges. Remove from heat and pour in stand mixer fitted with paddle.

On low, add vanilla, salt, sugar and nuts and mix until smooth. Pour warm frosting over top of cake and smooth with spatula. Allow to set before serving.

Yield: "12"