



Brownie Sheetcake

Bring to a boil: 1 ½ sticks Butter
4 T Cocoa Powder
1 C Water

Add this to: 2 C Sugar
1 tsp Baking Soda
2 C Flour
¼ tsp Ground Cinnamon
2 tsp Vanilla Extract

Next add: ½ C Buttermilk
2 Eggs

Mixture will be thin. Pour into a greased and floured 13x17" pan. Bake for 20 minutes at 400° F.

FROSTING: Melt 1 stick of Butter with 6 T Milk and 4 T Cocoa Powder. Add 1 box Powdered Sugar and 1 C Nuts. Pour over warm cake.

(Feel free to use the nut of your choice. Also good without the nuts.)