
Cinnamon Chocolate Cake

Taste of Home, Rosemary Woodrow, Sparks, NV

Am not sure the origin of my recipe - but it's available online at Taste of Home



Chocolate Buttermilk
Cinnamon Cake

Servings: 30

You can triple this recipe and make it in two large-large 11x17x1 pans, but increase baking time by 5-7 minutes.

1. In a mixing bowl, combine the first four ingredients. In a saucepan, combine the water, oil, butter and cocoa; bring just to a boil over medium heat. Pour over dry ingredients; mix well. Add eggs, buttermilk, vanilla and baking soda; mix well. Pour into a greased 15-in. x 10-in. x 1-in. baking pan.
2. Bake at 375° for 15-20 minutes or until a toothpick inserted near the center comes out clean. Place on a wire rack.
3. Meanwhile, during the last 10 minutes of baking, prepare FROSTING: combine the butter, cream, cocoa and cinnamon in a saucepan. Cook and stir over medium heat until butter is melted and mixture is heated through. Remove from the heat; beat in sugar and vanilla until smooth. Stir in walnuts. Carefully and gently scoop about 6 big dollops of the frosting on the cake, then using an offset spatula, spread over warm cake, all the way out to the corners. If the frosting is hot, it will spread easily enough. Cool completely. Yield: 24-30 small bar-shaped servings. Note: You may also sprinkle the nuts on top after spreading the frosting - your choice.

2 cups all-purpose flour
2 cups sugar
1 1/2 teaspoons ground cinnamon
1/4 teaspoon salt
1 cup water
1/2 cup vegetable oil
1/2 cup butter, cubed
1/4 cup unsweetened cocoa, [I used Hershey's dark]
2 eggs
1/2 cup buttermilk
1 teaspoon vanilla extract
1 teaspoon baking soda
FROSTING:
1/2 cup butter, cubed
1/3 cup heavy whipping cream
1/4 cup unsweetened cocoa
1 1/2 teaspoons ground cinnamon
3 cups confectioners' sugar
1 teaspoon vanilla extract
1 cup walnuts, or pecans finely chopped
Yield: 25 min. Bake: 15 min. MAKES:

Per Serving (excluding unknown items): 263 Calories; 14g Fat (45.9% calories from fat); 3g Protein; 33g Carbohydrate; 1g Dietary Fiber; 34mg Cholesterol; 134mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat; 2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com