



## Coca-Cola Cake Serves 12-14

- 2 cups self-rising flour
- 2 cups sugar
- 3 tablespoons cocoa
- 3/4 cup Coca-Cola
- 1 cup butter
- 1 1/2 cups miniature marshmallows
- 2 eggs, beaten
- 1/2 cup buttermilk
- 1 teaspoon baking soda
- 1 teaspoon vanilla extract

### Frosting:

- 1/2 cup butter
- 1 tablespoon cocoa
- 6 tablespoons Coca-Cola
- 1 box confectioner's sugar, (1pound)
- 1/2 cup chopped pecans

**Grease and flour a 9 x 13-inch pan and set aside.**

In a large bowl combine flour and sugar. In a saucepan combine the cocoa, Coca-Cola, butter, and marshmallows; bring to a boil. Combine the boiled mixture with the flour and sugar mixture.

In a separate bowl mix eggs, buttermilk, baking soda, and vanilla; add to the first mixture. Pour into prepared pan and bake at 350 degrees for about 35 minutes, until cake tests done.

Frosting: In a saucepan, bring butter, cocoa, and Coca-Cola to a boil. Stir in the sugar and mix well. Stir in nuts. Spread over the cake while both cake and frosting are still warm.

