

## **Coca-Cola Cake**

This is a moist cake for you Coca-Cola lovers. Has a malted chocolate taste. I think you should give this recipe a try.

2 cups all-purpose flour, sifted  
2 cups sugar  
1 cup butter  
2 Tb. cocoa  
1 cup Coke  
1/2 cup sour cream  
1 tsp. baking soda  
1 tsp. vanilla  
1/2 tsp salt  
2 eggs  
1-1/2 cups miniature marshmallows



### **COCA-COLA FROSTING:**

1/3 cup butter  
2 Tb. cocoa  
6 Tb. Coke  
1 lb. (4 cups) confectionery sugar  
1 tsp. vanilla

In a large mixing bowl, combine flour and sugar.

In a 1-quart saucepan combine butter, cocoa and Coke; heat, but do not boil.

Add warmed mixture to dry ingredients and mix well.

Add sour cream, soda, vanilla, salt and eggs to mixture and blend well.

Fold in marshmallows and pour mixture into a greased and floured 9-inch x 13-inch cake pan.

Bake at 350 degrees for 35 minutes or until cake tests done.

### **COCA-COLA FROSTING:**

In 1-quart saucepan, heat, but do not boil, the butter, cocoa, and Coke.

Remove from heat and add the sugar and vanilla.

Pour frosting over warm cake and smooth evenly over top of cake.

Yield: 16 to 20 servings.

NOTE: My Aunt Ellen introduced me to this unusual cake. The cake is made with a cooked frosting and was the type of frosting used before the invention of the electric mixer.