



## Recipe: Cola Cake



Good  
with food

### **Cake:**

2 cups sugar  
2 cups all-purpose flour  
1 1/2 cups small marshmallows  
1/2 cup butter or margarine  
1/2 cup vegetable oil  
3 tablespoons cocoa  
1 cup Coca-Cola®  
1 teaspoon baking soda  
1/2 cup buttermilk  
2 eggs  
1 teaspoon vanilla extract

### **Frosting:**

1/2 cup butter  
3 tablespoons cocoa  
6 tablespoons Coca-Cola  
1 box (16 ounces) confectioners' sugar  
1 teaspoon vanilla extract  
1 cup chopped pecans

Preheat oven to 350 degrees. In a bowl, sift sugar and flour. Add marshmallows. In saucepan, mix butter, oil, cocoa, and Coca-Cola. Bring to a boil and pour over dry ingredients; blend well. Dissolve baking soda in buttermilk just before adding to batter along with eggs and vanilla extract, mixing well. Pour into a well-greased 9-by-13-inch pan and bake 35 to 45 minutes. Remove from oven and frost immediately.

To make frosting, combine butter, cocoa and Coca-Cola in a saucepan. Bring to a boil and pour over confectioners' sugar, blending well. Add vanilla extract and pecans. Spread over hot cake. When cool, cut into squares and serve.

\*The cake recipe was contributed by Lee Avery Catts to "Atlanta Cooknotes" published by The Junior League of Atlanta.