

CHOCOLATE COCA-COLA CAKE

(GOES NATURALLY WELL WITH COCA-COLA ICING)

2 STICKS BUTTER

½ C. WESSON OIL

½ C. MINIATURE MARSHMALLOWS

1 TSP. SODA

2 EGGS

2 ½ TBSP. COCOA

1 C. COCA-COLA

2 C. FLOUR

2 C. SUGAR

½ C. BUTTERMILK

1 TSP. VANILLA

COMBINE BUTTER, COCOA, OIL AND COLA AND BRING TO A BOIL. ADD OTHER REMAINING INGREDIENTS IN ORDER NAMED.; BEAT WELL. POUR INTO A LARGE GREASED AND FLOURED SHEET CAKE PAN. BAKE IN 350° OVEN FOR 45 MINUTES. SPREAD COCA-COLA ICING OVER WARM CAKE.

* I USED 2- 8" PANS INSTEAD OF THE SHEET CAKE PAN.

COCA-COLA ICING

(GOES NATURALLY WELL WITH COCA COLA CAKE)

6 TBSP. COCA-COLA

2 ½ TBSP. COCOA

1 C. CHOPPED PECANS

1 STICK BUTTER

1 BOX CONFECTIONERS SUGAR

1 TSP. VANILLA

BRING FIRST 3 INGREDIENTS TO A BOIL; ADD REMAINING INGREDIENTS AND BEAT UNTIL SMOOTH. SPREAD OVER WARM CAKE.

*FOR MY ICING, I USED ½ BUTTER AND ½ SHORTENING, ELIMINATED THE PECANS. I CREAMED THE SHORTENING & BUTTER TOGETHER, ADDED THE VANILLA, COCOA, AND COKE, THEN ADDED THE CONFECTIONERS SUGAR. MIX WELL.