

Coca Cola Cake - The Frosting by Lynn's Recipes



Click on the picture above to watch my video demonstration of this recipe.

A Southern cake that uses Coca Cola in the cake and frosting. This is a favorite of my family's that I have been making for years.

Ingredients:

Cake:

- 2 cups unsifted all purpose flour
- 2 cups granulated sugar
- 2 Tablespoons cocoa
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 sticks unsalted butter
- 1 cup Coca-Cola
- ½ cup buttermilk
- 2 whole eggs
- 1 teaspoon pure vanilla
- 1-1/2 cups miniature marshmallows

Combine flour, sugar, cocoa, soda and salt. In a saucepan, bring the butter and Cola to a boil and then add to the dry ingredients and mix with a mixer until well incorporated. Add buttermilk, eggs, vanilla and marshmallows and continue mixing until thoroughly mixed together. This will be a very thin batter with the marshmallows floating on top. Bake in a 9 x 13 inch baking pan that has been sprayed with cooking spray in a preheated 350° oven for 45 -60 minutes until a

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toothpick or cake tester comes out clean when inserted in the middle of the cake.

Frosting:

- ½ cup unsalted butter
- 2 Tablespoons cocoa
- 6 Tablespoons Coca Cola
- 1 box or pound of confectioner's sugar
- 1 cup of chopped nuts, optional (I didn't use these)
- 1 teaspoon pure vanilla

Combine butter, cocoa and Cola in saucepan and bring to a boil. Pour over the confectioner's sugar and mix well. Add nuts and vanilla and continue mixing until blended together. Spread over cake while hot. Completely cool cake before serving.

Please note: The Original World of Coca Cola was opened in 1991 near Underground Atlanta. It was replaced and relocated in 2007 at the current location in Centennial Park.

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