

Chocolate Coca-Cola Cake

2 cups plain flour	3 tablespoons cocoa
2 cups sugar	1 cup Coca Cola
1 ½ cup miniature marshmallows	½ cup buttermilk
½ cup Crisco	1 teaspoon baking soda
½ cup (1 stick) Butter or margarine	2 eggs, beaten

Sift flour and sugar together into a large mixing bowl. Put marshmallows, Crisco, butter cocoa and Coca Cola into a 2 quart saucepan. Bring to a boil stirring constantly. As soon as mixture begins to bowl, remove from heat and pour over flour-sugar mixture. Stir with a large spoon until well mixed. (You may use a wire whisk but the texture is better if you do not use a mixer.) Dissolve baking soda in buttermilk, and add it along with the eggs to the batter. Blend well. Pour into a 9 X 13 inch pan which has been greased, lined with waxed paper, then greased again and floured. (You will be sorry if you skip this step.) Bake at 325° for 35 to 40 minutes or until firm to the touch in the center of the cake. Remove from pan, remove waxed paper and cool on a rack. When the cake is cool, ice it with the following.

Coca Cola Icing

½ cup (1 stick) butter or margarine	1 teaspoon Vanilla
3 tablespoons cocoa, heaping	1 pound Confectioner's sugar
6 tablespoons Coca Cola**	1 cup toasted pecans, chopped

Put butter, cocoa and Coca Cola into a 3 quart saucepan. Bring mixture to a boil, stirring constantly. Remove from his and sift sugar into mixture, about a third at a time, stirring well after each addition. Add vanilla and mix well. Stir in pecans. Spread on top and sides of cake

***It might be better to start with 5 ½ tablespoon of Coca Cola. You can always add a little after the sugar is added if you need it. This might save opening another box of sugar because is is too thin. It is easier to thin it, than to thicken it.*

This makes a very moist cake with a creamy icing. It is a sure cure for the chocoholic.