

Choc-Cola Cake

Jane (Smith) McAllister & Pam McAllister

2 C. Sifted All-Purpose Flour
2 Sticks Oleo
1 C. Coca Cola
½ C. Buttermilk (if milk is used, add 2 Tbsp. Vinegar)
¼ tsp. Salt
1½ C. Miniature Marshmallows
2 C. Granulated Sugar
½ C. Cocoa
2 Beaten Eggs
1 tsp. Soda
1 tsp. Vanilla

Icing:

1 Stick Oleo
6 Tbsp. Coca Cola
1 tsp. Vanilla
3 Tbsp. Cocoa (try ¼ C.)
1 Box Confectioners' Sugar
½ C. Chopped Nuts (optional)

Preheat oven to 350°F, and bake in a 13x9x2 cake pan for 40 minutes.

Combine flour and sugar in a large bowl. Heat oleo, cocoa and Coca Cola to boiling. Pour over flour mixture. Mix well. Add remaining ingredients and mix well. Batter will be thin and marshmallows will rise to top. Bake.

Icing: Bring oleo, cocoa and Coca Cola to boiling. Pour over confectioners' sugar, and vanilla. Beat well. Spread over hot cake.