

Coke Coca-Cola® Cake

Irene (Koch) Syroney

2 C. Flour
2 C. Sugar
2 Sticks of Margarine
1 C. Cola (Coke Coca-Cola®)
3 Tbsp. Cocoa
1 tsp. Soda

½ tsp. Salt
½ C. Buttermilk
2 Eggs (Beaten)
1 tsp. Vanilla
1 ½ C. Miniature Marshmallows



Combine sugar and flour in bowl. Heat margarine, cola and cocoa until margarine are completely melted. Put soda and salt in buttermilk. Add eggs to milk. Pour heated ingredients and milk to flour and sugar. Mix well with spoon (not mixer). Add vanilla and marshmallows. Batter is thin. Marshmallows will rise to top. Pour info buttered sheet pan. Bake at 350° for 40 minutes and ice while warm.

Icing for Cola Cake:

1 Stick Margarine	1 lb. Powdered Sugar
3 Tbsp. Cocoa	1 tsp. Vanilla
6 Tbsp. Cola (Coke Coca-Cola®)	¹ / ₂ C. Nuts

Melt margarine; add cocoa and cola and heat well. Pour this over the pound of powdered sugar and beat, add vanilla and nuts. Spread over warm cake.

