

COCA-COLA CAKE

MAKES 12-15 SLICES



INGREDIENTS

CAKE

- 1 cup butter
- 1 cup Coca-Cola
- 4 tbsp cocoa powder
- 2 eggs
- 2 cups sugar
- ½ cup milk
- 1 tsp baking soda
- 2 cups flour
- 1 tsp cinnamon
- 1 tsp vanilla

ICING

- ¼ cup butter
- ¼ cup Coca-Cola
- 3 tbsp cocoa powder
- 16 oz confectioners' sugar
- 1 tsp vanilla
- 1 cup chopped nuts

DIRECTIONS

1. Heat oven to 350°F.
Grease a 9 × 13-inch pan.
2. Melt butter, Coca-Cola, and cocoa in a saucepan. Cool slightly.
3. Mix flour, sugar, baking soda, and cinnamon. Beat in eggs and milk, then stir in the chocolate mixture and vanilla.
4. Pour into pan and bake 35–40 minutes, until a toothpick comes out clean.
5. While cake bakes, melt icing butter, Coca-Cola, and cocoa. Whisk in confectioners' sugar, vanilla, and nuts.
6. Spread icing over the warm cake. Cool slightly, slice, and serve.

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