

Carver's Country Kitchen
Coca-Cola Cake

Coca-Cola Cake

2 Cups sifted all-purpose flour (King Arthur flour is recommended)
2 Cups granulated sugar
1 Cup unsalted butter
1 Cup Coca-Cola
2 T unsweetened cocoa powder
2 large eggs
½ Cup buttermilk
1 teaspoon baking soda
½ teaspoon salt
1 teaspoon vanilla extract
1 teaspoon almond extract (optional)

Coca-Cola Frosting

½ Cup unsalted butter
1/3 Cup Coca-Cola
3 T unsweetened cocoa powder
2 teaspoons vanilla extract
1 pound confectioners' sugar
Chopped nuts, to garnish (optional)

Preheat oven to 350 F.

Grease and flour a 9x13 inch baking dish or two 8-inch round cake pans.

To prepare the cake, sift the flour and sugar into a medium bowl.

Melt the butter in a saucepan. Stir in the Coke and cocoa powder and bring to a boil. Pour over flour mixture. Beat with an electric mixer for 2 minutes. Add the buttermilk, eggs, baking soda, salt, vanilla and almond flavoring. Beat just until blended. The batter will be thin. Pour into prepared pan(s).

Bake for 20 minutes, or until the center of the cake springs back when lightly touched, or a toothpick comes out clean.

Cool the cake(s) on a wire rack for 10 minutes. Then invert onto the wire racks to finish cooling.

To prepare the frosting, melt the butter in a saucepan over medium heat. Pour in the Coke, cocoa powder, and vanilla. Stir until thoroughly blended. Transfer to a bowl. Beat in confectioners' sugar until the frosting is a good spreading consistency. Apply the frosting to the cake, creating one sheet cake or a layer cake. Sprinkle nuts on top, if desired.

