



## **Beth Armistead's Coca-Cola Cake**

When my husband's grandmother passed away, we were honored to receive her box full of recipes collected over time from family and friends. I'm a transplant from the Northeast, so Coca-Cola Cake was new to me – and sounded delicious. This is her recipe, which we have adapted at West Egg for our Coca-Cola cupcakes.

### **Cake:**

2 cups all-purpose flour  
2 cups sugar  
1 ½ cups mini marshmallows  
2 sticks unsalted butter  
3 Tablespoons cocoa  
1 cup Coca-Cola  
2 eggs  
1 teaspoon vanilla  
½ cup buttermilk  
1 teaspoon baking soda

### **Icing:**

1 stick butter  
2 Tablespoons cocoa  
6 Tablespoons Coca-Cola  
16 ounces (4 cups) powdered sugar  
1 cup toasted pecans (optional)

1. Heat oven to 350 degrees.
2. Grease 13X9X2 pan.
3. Sift flour and sugar into large bowl and add marshmallows.
4. Heat butter, cocoa, and Coke in saucepan. Bring to boil and pour over dry ingredients.
5. Mix in the beaten eggs and vanilla.
6. Combine baking soda and buttermilk in small bowl and add to other ingredients.
7. Pour into greased pan and bake 35-45 minutes.



While cake is baking, prepare icing:

1. In saucepan, bring butter, cocoa, and Coke to boil.
2. Blend in powdered sugar.
3. Stir in pecans, if using.

Spread icing over hot cake (this is what I love about this cake – you don't even have to wait for it to cool and you don't have to frost it carefully. You just pour the icing on!).