CHOCA-COLA CAKE

The cola makes it moist and the cake tastes like no other chocolate cake you ever ate. Use a 13x9x2" cake pan, and wait for the cheers.

2 c. Heckers or Ceresota Unbleached Flour, sifted
2 c. sugar
1 c. butter
3 Tbsp. cocoa
1 c. cola
1½ c. miniature marshmallows
½ c. buttermilk
2 eggs, beaten
1 tsp. baking soda
1 tsp. vanilla

Icing:
½ c. butter
3 Tbsp. cocoa
2 Tbsp. cola
1 box Confectioner's sugar (1 lb.)
1 c. finely chopped pecans

Combine flour and sugar. In a saucepan, mix together the butter and cocoa. Add the cola and heat to boiling. Add the marshmallows, remove from heat, and mix until the marshmallows are dissolved.

Pour this over the flour/sugar mixture, mixing well. Add the buttermilk, eggs, soda and vanilla and mix well. Pour into a well-greased and floured 13x9x2" pan. Bake in a preheated 350⁰ oven 30-35 minutes. Meanwhile, make the icing.

In a saucepan, combine butter and cocoa. Add cola and heat to boiling. Pour over the sugar, and mix until smooth. Ice the cake in the pan as soon as it is out of the oven and sprinkle nuts over the top.