

Cola Cake Recipe

Read through entire recipe, then Preheat the Oven to 350° and grease a 9x13 baking pan

2 c. all-purpose flour
2 c. sugar
1 tsp. baking soda
½ tsp. ground cinnamon
1 can (12 oz.) cola
1 c. butter, cubed
¼ c. baking cocoa powder
2 large eggs
½ c. buttermilk (I put a Tblsp. of vinegar with a mix of milk and cream instead)
1 tsp. vanilla extract

GLAZE:

1 can (12 oz.) cola
½ c. butter, cubed
¼ c. baking cocoa powder
4 c. confectioners powdered sugar, sifted

In a large bowl, whisk the first five ingredients. In a small saucepan, combine cola, butter and cocoa; bring just to a boil, stirring occasionally. Add to flour mixture, stirring just until moistened.

In a small bowl, whisk eggs, buttermilk and vanilla until blended; add flour to mixture, whisking constantly.

Transfer to prepared pan. Bake 25-30 minutes or until a toothpick inserted in the center comes out clean.

About 15 minutes before the cake is done, prepare the glaze. In a small saucepan, bring cola to a boil, cook 12-15 minutes or until liquid is reduced to ½ cup. Stir in butter and cocoa until butter is melted; remove from heat. Add powdered sugar; stir until smooth. Pour immediately over hot cake. Yield 15 servings.

Note: Don't be alarmed when the cake falls under the weight of the glaze, it is supposed to.