

Coca-Cola Chocolate Cake

Makes 18 servings

Cake:

2-½ cups flour
1/3 cup unsweetened cocoa powder
2 teaspoons ground cinnamon
Rounded ½ teaspoon salt
1-¼ teaspoons baking soda
2-½ cups sugar
1-¼ cups (2-½ sticks) butter, room temperature
1-¼ cups Coca-Cola
2 large and 1 small egg (or 2-½ large eggs)
2-½ teaspoons vanilla extract
½ cup plus 2 tablespoons buttermilk

Icing:

5 tablespoons butter, room temperature
1/3 cup Coca-Cola
¼ cup unsweetened cocoa powder

1-½ teaspoons vanilla extract
1-¼ pounds powdered sugar
Generous ½ cup chopped pecans (optional)



Make cake: Grease and flour a 13-by-9-inch baking pan. Preheat oven to 350 degrees.

In large bowl, sift together dry ingredients.

In a medium saucepan over low heat, heat butter and Coca-Cola just until butter melts. Add eggs, vanilla and buttermilk and mix well. Add liquid to dry ingredients and beat until smooth. The batter will be very thin.

Pour into prepared pan and bake in preheated oven 35 to 40 minutes or until tester inserted into center of cake tests done. Remove from oven and cool slightly.

Prepare icing: In a large saucepan over low heat, heat butter and Coca-Cola, stirring regularly until butter melts. Do not let boil. Add cocoa, vanilla and powdered sugar and beat until smooth. Spread icing over cake while still warm. Sprinkle with pecans, if desired.

Note: Batter also can be used to fill paper-lined cupcake pans. Bake 15 minutes or so, depending on how large they are.