Cocoa-Cola Cake

Ladies Home Journal Delicious Desserts 2011 Meredith Corporation - Des Moines, IA

Preparation Time: 40 minutes

Preheat the oven to 350 degrees.

Bake: 30 minutes

Servings: 12

2 cups all-purpose flour

2 cups sugar

1 cup butter

1 cup cola

2 tablespoons unsweetened cocoa powder

2 eggs, lightly beaten

1/2 cup buttermilk

1 teaspoon baking soda

1 teaspoon vanilla

2 cups miniature marshmallows 1 recipe Cocoa-Cola Frosting (see recipe under Desserts/Cakes) 1/2 cup chopped pecans, toasted

Set aside.

In a medium saucepan, combine the butter, cola and cocoa powder. Cook and stir over medium heat until the butter melts. Pour over the flour mixture. Add the eggs, buttermilk, baking soda and vanilla. Mix well. Stir in the marshmallows. Pour into the prepared baking pans.

Grease a 13x9x2-inch baking pan. Set aside.

In a large bowl, stir together the flour and sugar.

Bake for 30 to 35 minutes or until a wooden toothpick inserted near the center comes out clean. Cool the cake in the pan on a wire rack. Spread the Cocoa-Cola Frosting over the cake. Sprinkle with pecans.

Per Serving (excluding unknown items): 419 Calories; 20g Fat (41.9% calories from fat); 4g Protein; 58g Carbohydrate; 1g Dietary Fiber; 77mg Cholesterol; 288mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 4 Fat; 2 1/2 Other Carbohydrates.

Desserts

Dar Carring Nutritional Analysis

Calories (kcal): 419 trace Vitamin B6 (mg): Vitamin B12 (mcg): .2mcg 41.9% % Calories from Fat: Thiamin B1 (mg): .2mg % Calories from Carbohydrates: 54.1%

% Calories from Protein: Total Fat (g): Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g): Cholesterol (mg):	4.1% 20g 10g 7g 2g 77mg	Riboflavin B2 (mg): Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal):	.2mg 39mcg 1mg 4mg 1
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	58g 1g 4g 288mg 88mg 29mg 1mg 1mg trace 629IU 156RE	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	1 0 0 0 0 4 2 1/2

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving	
Calories 419	Calories from Fat: 176
	% Daily Values*
Total Fat 20g	31%
Saturated Fat 10g	51%
Cholesterol 77mg	26%
Sodium 288mg	12%
Total Carbohydrates 58g	19%
Dietary Fiber 1g	5%
Protein 4g	
Vitamin A	13%
Vitamin C	0%
Calcium	3%
Iron	8%

^{*} Percent Daily Values are based on a 2000 calorie diet.