

Cracker Barrel Coca Cola Cake

1 Stick of Butter
1 C. Coca Cola
3/4 C. Miniature Marshmallows
1 Square of Semi Sweet Baking Chocolate
1/2 C. Shortening
1/2 C. Vegetable Oil
3/4 C. Cocoa
2 Eggs
1/2 tsp. Salt
2 tsp. Vanilla
3/4 C. Buttermilk
2 C. Sugar
2 1/3 C. Flour
1 tsp. Baking Soda
1 1/2 tsp. Baking Powder

Place in a sauce pan butter, coke, semi sweet baking square and bring to a boil remove from heat and add marshmallows and stir until all is blended and the marshmallows are disappear. Set aside to cool enough to tepid or room temperature.

In mixing bowl blend the shortening, oil, vanilla and sugar until fluffy. Add eggs and buttermilk and beat until smooth. Mix flour with baking soda, cocoa, baking powder and salt, add half of flour mixture to shortening, egg mixture, and beat. Scrape bowl time to time to clean the sides off so ingredients are blended in batter. Add cooled coca cola mixture and beat. Add remainder of flour and beat until completely smooth about 3 – 4 minutes. Batter will be thick. Place batter into a 13" x 9" x " 2 oiled and floured baking pan.

Set pan on top shelf in a preheated 350 degrees oven for 35 – 40 minutes. Check for completed baking time with a toothpick. If the toothpick comes out clean by sticking in the middle of the cake its time to come out of the oven and cool.

Frosting

1 Stick of Butter
1/2 C. Cocoa
1/4 C. Coca Cola (plus 2–3 Tbsp. if needed)
3 C Powder Sugar
1 tsp. Vanilla
1/4 C Hershey's Chocolate Syrup

Cream butter, add cocoa, vanilla, Hershey's Syrup, and coca cola, beat until smooth. Add powder sugar a little at a time and beat constantly. Scrape the sides of bowl time to time to get all ingredients into the frosting. If the frosting seams a little dry add a little more coca cola and beat well.

Frost warm cake. Serve with natural vanilla bean ice cream and enjoy.