



Coca-Cola Cake

READY IN



45 min.

SERVINGS



12

CALORIES



422 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 1 cup butter softened
- 0.5 cup buttermilk
- 1 cup coca-cola
- 0.3 cup cocoa
- 2 large eggs lightly beaten
- 2 cups flour all-purpose
- 1.5 cups marshmallows miniature
- 0.8 cup garnish: pecans toasted chopped

- 1.8 cups sugar
- 2 teaspoons vanilla extract

Equipment

- frying pan
- oven
- hand mixer

Directions

- Combine Coca-Cola and buttermilk; set aside.
- Beat butter at low speed with an electric mixer until creamy. Gradually add sugar; beat until blended.
- Add egg and vanilla; beat at low speed until blended.
- Combine flour, cocoa, and soda.
- Add to butter mixture alternately with cola mixture; begin and end with flour mixture. Beat at low speed just until blended.
- Stir in marshmallows.
- Pour batter into a greased and floured 13- x 9-inch pan.
- Bake at 350 for 30 to 35 minutes.
- Remove from oven; cool 10 minutes.
- Pour Coca-Cola Frosting over warm cake; garnish, if desired.
- Note: Don't make the frosting ahead--you need to pour it over the cake shortly after baking.

Nutrition Facts



PROTEIN 4.42% **FAT 45.21%** **CARBS 50.37%**

Properties

Glycemic Index:25.8, Glycemic Load:36.3, Inflammation Score:-6, Nutrition Score:7.313043501714%

Flavonoids

Cyanidin: 0.73mg, Cyanidin: 0.73mg, Cyanidin: 0.73mg, Cyanidin: 0.73mg Delphinidin: 0.5mg, Delphinidin: 0.5mg, Delphinidin: 0.5mg, Delphinidin: 0.5mg Catechin: 1.65mg, Catechin: 1.65mg, Catechin: 1.65mg, Catechin: 1.65mg Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg Epicatechin: 3.58mg, Epicatechin: 3.58mg, Epicatechin: 3.58mg, Epicatechin: 3.58mg Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 422.48kcal (21.12%), Fat: 21.82g (33.56%), Saturated Fat: 4.21g (26.32%), Carbohydrates: 54.7g (18.23%), Net Carbohydrates: 52.81g (19.2%), Sugar: 35.43g (39.37%), Cholesterol: 32.1mg (10.7%), Sodium: 298.85mg (12.99%), Alcohol: 0.23g (100%), Alcohol %: 0.24% (100%), Caffeine: 5.69mg (1.9%), Protein: 4.8g (9.59%), Manganese: 0.52mg (26.19%), Selenium: 10.81µg (15.44%), Vitamin A: 741.96IU (14.84%), Vitamin B1: 0.22mg (14.66%), Folate: 44.87µg (11.22%), Vitamin B2: 0.18mg (10.86%), Copper: 0.2mg (9.85%), Iron: 1.59mg (8.82%), Phosphorus: 86.38mg (8.64%), Fiber: 1.89g (7.54%), Vitamin B3: 1.38mg (6.88%), Magnesium: 24.54mg (6.13%), Vitamin E: 0.79mg (5.27%), Zinc: 0.73mg (4.88%), Vitamin B5: 0.34mg (3.37%), Calcium: 32.97mg (3.3%), Potassium: 112.68mg (3.22%), Vitamin B12: 0.14µg (2.32%), Vitamin B6: 0.05mg (2.27%), Vitamin D: 0.3µg (1.98%)