

# Coco Cola Cake

 Vegetarian

READY IN



55 min.

SERVINGS



8

CALORIES



710 kcal

DESSERT

## Ingredients

- 1 teaspoon baking soda
- 0.5 cup butter
- 0.5 cup buttermilk
- 6 tablespoons coca-cola (such as Coca-Cola®)
- 16 ounce powdered sugar
- 2 eggs
- 2 cups flour all-purpose
- 0.5 cup pecans chopped

- 3 tablespoons cocoa powder unsweetened
- 1 teaspoon vanilla extract
- 2 cups granulated sugar white

## Equipment

- bowl
- sauce pan
- oven
- baking pan
- toothpicks
- casserole dish

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease a 16x20-inch baking pan or casserole dish.
- Bring 1 cup butter, 3 tablespoons cocoa powder, and 1 cup cola-flavored carbonated beverage to a boil in a saucepan; stir until smooth.
- Combine white sugar and flour in a bowl.
- Pour the hot butter mixture over the sugar and flour; stir until well blended.
- Mix buttermilk, eggs, baking soda, and vanilla extract into the mixture; fold in 1 cup pecans.
- Pour batter into the prepared baking pan.
- Bake in the preheated 350 degrees F (175 degrees C) oven until a toothpick inserted in the center comes out clean, 35 minutes.
- Melt 1/2 cup butter, 3 tablespoons cocoa powder, and 6 tablespoons cola-flavored carbonated beverage together in a saucepan over low heat until smooth; remove from heat.
- Pour confectioners' sugar into a bowl. Stir butter mixture into confectioners' sugar until frosting is smooth; fold in 1/2 cup pecans.
- Spread frosting over the warm cake.

## Nutrition Facts



■ PROTEIN 3.41% ■ FAT 23.04% ■ CARBS 73.55%

## Properties

Glycemic Index:37.39, Glycemic Load:53.09, Inflammation Score:-4, Nutrition Score:8.9195651995099%

## 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: 1.71mg, Catechin: 1.71mg, Catechin: 1.71mg, Catechin: 1.71mg Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg Epicatechin: 3.74mg, Epicatechin: 3.74mg, Epicatechin: 3.74mg, Epicatechin: 3.74mg Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg Quercetin: 0.19mg, Quercetin: 0.19mg, Quercetin: 0.19mg, Quercetin: 0.19mg

## Nutrients (% of daily need)

Calories: 710.46kcal (35.52%), Fat: 18.68g (28.74%), Saturated Fat: 8.54g (53.39%), Carbohydrates: 134.21g (44.74%), Net Carbohydrates: 132.02g (48.01%), Sugar: 107.58g (119.53%), Cholesterol: 73.07mg (24.36%), Sodium: 262.54mg (11.41%), Alcohol: 0.17g (100%), Alcohol %: 0.11% (100%), Caffeine: 5.2mg (1.73%), Protein: 6.22g (12.43%), Manganese: 0.6mg (30.05%), Selenium: 15.85µg (22.64%), Vitamin B1: 0.3mg (20.26%), Folate: 65.63µg (16.41%), Vitamin B2: 0.27mg (15.85%), Iron: 2.15mg (11.97%), Copper: 0.22mg (10.87%), Phosphorus: 105.46mg (10.55%), Vitamin B3: 2mg (9.98%), Vitamin A: 442.51IU (8.85%), Fiber: 2.19g (8.77%), Magnesium: 27.64mg (6.91%), Zinc: 0.88mg (5.87%), Vitamin B5: 0.44mg (4.42%), Calcium: 40.01mg (4%), Vitamin E: 0.57mg (3.81%), Potassium: 131.8mg (3.77%), Vitamin B12: 0.19µg (3.18%), Vitamin D: 0.41µg (2.77%), Vitamin B6: 0.05mg (2.75%), Vitamin K: 1.45µg (1.38%)