



Peanut-Cola Cake

 Vegetarian

READY IN



60 min.

SERVINGS



12

CALORIES



426 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 0.5 cup buttermilk
- ☐ 1 cup cola drink soft
- ☐ 2 large eggs lightly beaten
- ☐ 2 cups flour all-purpose
- ☐ 1 cup honey-roasted peanuts chopped
- ☐ 1.8 cups sugar

- ☐ 0.3 cup cocoa unsweetened
- ☐ 2 teaspoons vanilla extract

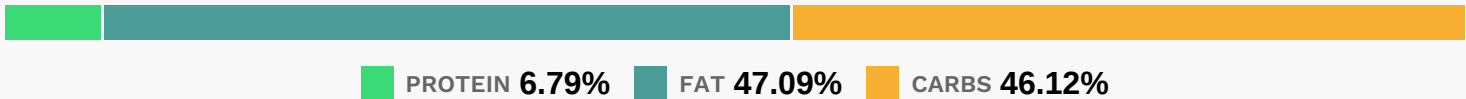
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ measuring cup

Directions

- ☐ Preheat oven to 35
- ☐ Combine cola and buttermilk in a 2-cup measuring cup.
- ☐ Beat butter at low speed with an electric mixer until creamy. Gradually add sugar, beating until blended.
- ☐ Add eggs and vanilla; beat at low speed just until blended.
- ☐ Combine flour and next 2 ingredients in a medium bowl.
- ☐ Add to butter mixture alternately with cola mixture, beginning and ending with flour mixture. Beat at low speed just until blended after each addition.
- ☐ Pour batter into a lightly greased 13- x 9-inch pan.
- ☐ Bake at 350 for 30 to 35 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 minutes.
- ☐ Meanwhile, prepare Peanut Butter Frosting.
- ☐ Pour over warm cake.
- ☐ Sprinkle with chopped peanuts.

Nutrition Facts



Properties

Glycemic Index:24.09, Glycemic Load:33.2, Inflammation Score:-5, Nutrition Score:8.1278260842614%

Flavonoids

Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 425.6kcal (21.28%), Fat: 22.98g (35.35%), Saturated Fat: 11.27g (70.44%), Carbohydrates: 50.63g (16.88%), Net Carbohydrates: 48.32g (17.57%), Sugar: 31.57g (35.08%), Cholesterol: 72.77mg (24.26%), Sodium: 289.78mg (12.6%), Alcohol: 0.23g (100%), Alcohol %: 0.24% (100%), Caffeine: 5.69mg (1.9%), Protein: 7.46g (14.91%), Manganese: 0.5mg (25.16%), Selenium: 11.54µg (16.49%), Vitamin B3: 3.11mg (15.56%), Folate: 59.01µg (14.75%), Vitamin B1: 0.21mg (14.17%), Phosphorus: 114.28mg (11.43%), Vitamin B2: 0.19mg (10.91%), Vitamin A: 534.23IU (10.68%), Copper: 0.19mg (9.48%), Iron: 1.68mg (9.35%), Fiber: 2.31g (9.23%), Magnesium: 36.42mg (9.11%), Potassium: 175.44mg (5.01%), Zinc: 0.68mg (4.54%), Vitamin B5: 0.45mg (4.52%), Calcium: 39.05mg (3.91%), Vitamin E: 0.55mg (3.65%), Vitamin B6: 0.06mg (3.05%), Vitamin B12: 0.15µg (2.54%), Vitamin D: 0.3µg (1.98%), Vitamin K: 1.49µg (1.42%)