

Coca-Cola Cake:

- 2 cups all-purpose flour
- 2 cups white sugar
- 1 cup butter
- 1 cup Coca-Cola
- 3 tablespoons unsweetened cocoa powder
- 1 ½ cups miniature marshmallows
- ½ cup buttermilk
- 2 large eggs
- 1 teaspoon baking soda
- 1 teaspoon vanilla extract

Frosting:

- ½ cup butter
- 6 tablespoons Coca-Cola
- 2 tablespoons unsweetened cocoa powder
- 4 cups confectioners' sugar
- 1 cup chopped pecans

1. **Method:** Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish. Make the cake: Combine flour and sugar in a mixing bowl. Place butter, Coca-Cola, and cocoa in a saucepan over medium heat; bring to a boil. Pour over flour mixture; mix well. Stir in marshmallows, buttermilk, eggs, baking soda, and vanilla until well combined. Pour batter into the prepared dish. Bake in the preheated oven until a toothpick inserted in the center comes out clean, about 40 minutes. While the cake is baking, make the frosting: Combine butter, Coca-Cola, and cocoa in a saucepan; bring to a boil. Pour over confectioners' sugar in a large bowl; mix well. Stir in chopped nuts. Spread frosting over hot cake.