

# TIM FARMER'S COUNTRY KITCHEN

## COLA CAKE

*1 1/2 cup all purpose flour  
1 1/2 cups sugar  
3 1/4 teaspoons baking soda  
Dash of salt*

*1 1/2 sticks butter, melted  
3/4 cup cola  
2 tablespoons cocoa*

*2 eggs  
1/3 cup buttermilk  
1 teaspoon vanilla*

*1 cup marshmallows*

**350 for 45 minutes**

Mix together dry ingredients and set aside. In saucepan, melt butter and stir in cola and cocoa until smooth. In separate bowl, mix together eggs, buttermilk and vanilla. Slowly add butter mixture to the dry ingredients while stirring. Mix until smooth. Slowly add egg mixture to rest of ingredients and stir until combined. Fold in marshmallows and pour into a greased 9x9 pan. Place in 350 degree oven for 45 minutes.

### ***Icing***

*1/3 cup butter, melted  
1/4 cup cola  
2 tablespoons cocoa  
3 cups powdered sugar*

Melt butter and remove from heat. Stir in rest or ingredients until smooth. Pour over cooled cake and let sit for about 5 minutes. Cut and serve.

