

# Cola Cake

Mrs. Wendell Harris

River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

## Servings: 12

### CAKE

1 cup margarine  
3 tablespoons cocoa  
1 cup cola  
2 cups sugar  
2 cups flour  
1 teaspoon baking soda  
2 eggs, beaten  
1/2 cup buttermilk  
1 teaspoon vanilla  
1 1/2 cups miniature marshmallows

### ICING

1 box (16 ounce) powdered sugar  
1/2 cup nuts  
1/2 cup margarine  
3 tablespoons cocoa  
6 tablespoons cola

Preheat the oven to 350 degrees.

In a saucepan, heat the margarine, cocoa and cola. Bring to a boil.

In a bowl, combine the sugar, flour and baking soda. Pour the cola mixture into the sugar-flour mixture. Add the eggs, buttermilk, vanilla and marshmallows. Mix well. Pour the batter into a 11x15-inch greased and floured cake pan.

Bake for 30 to 35 minutes.

Make the icing: In a bowl, combine the sugar and nuts. In a saucepan, heat the margarine, cocoa and cola. Bring to a boil. Add to the sugar-nut mixture.

Ice the cake while hot. The cake can stay moist for weeks.

(This cake may be frozen.)

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Per Serving (excluding unknown items): 532 Calories; 28g Fat (45.4% calories from fat); 5g Protein; 69g Carbohydrate; 2g Dietary Fiber; 36mg Cholesterol; 399mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 5 Fat; 3 1/2 Other Carbohydrates.

## Desserts

### Per Serving Nutritional Analysis

Calories (kcal):	532	Vitamin B6 (mg):	trace
% Calories from Fat:	45.4%	Vitamin B12 (mcg):	.2mcg

**% Calories from Carbohydrates:** 50.6%  
**% Calories from Protein:** 3.9%  
**Total Fat (g):** 28g  
**Saturated Fat (g):** 5g  
**Monounsaturated Fat (g):** 13g  
**Polyunsaturated Fat (g):** 8g  
**Cholesterol (mg):** 36mg  
**Carbohydrate (g):** 69g  
**Dietary Fiber (g):** 2g  
**Protein (g):** 5g  
**Sodium (mg):** 399mg  
**Potassium (mg):** 138mg  
**Calcium (mg):** 40mg  
**Iron (mg):** 2mg  
**Zinc (mg):** 1mg  
**Vitamin C (mg):** trace  
**Vitamin A (i.u.):** 1055IU  
**Vitamin A (r.e.):** 238 1/2RE

**Thiamin B1 (mg):** .2mg  
**Riboflavin B2 (mg):** .2mg  
**Folacin (mcg):** 16mcg  
**Niacin (mg):** 2mg  
**Caffeine (mg):** 9mg  
**Alcohol (kcal):** 1  
**% Refused:** 0.0%

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### Food Exchanges

**Grain (Starch):** 1  
**Lean Meat:** 1/2  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 5  
**Other Carbohydrates:** 3 1/2

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## Nutrition Facts

Servings per Recipe: 12

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### Amount Per Serving

**Calories** 532 **Calories from Fat:** 242

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#### % Daily Values\*

<b>Total Fat</b>	28g	42%
Saturated Fat	5g	25%
<b>Cholesterol</b>	36mg	12%
<b>Sodium</b>	399mg	17%
<b>Total Carbohydrates</b>	69g	23%
Dietary Fiber	2g	8%
<b>Protein</b>	5g	

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<b>Vitamin A</b>	21%
<b>Vitamin C</b>	0%
<b>Calcium</b>	4%
<b>Iron</b>	10%

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\* Percent Daily Values are based on a 2000 calorie diet.