

Rocky Road Coca-Cola Cake Bars

From Phillis Carey - shared in an email to her subscribers

Internet Address:



CAKE:

- 2 cups flour
- 2 cups sugar
- 4 tablespoons unsweetened cocoa powder
- 1/2 teaspoon salt
- 1 cup unsalted butter, cut into pieces
- 1 cup Coca-Cola
- 2 large eggs, at room temp.
- 1/2 cup buttermilk
- 1 teaspoon baking soda
- 1 teaspoon vanilla

FROSTING:

- 1/2 cup unsalted butter
- 1/3 cup Coca-Cola
- 1 teaspoon espresso powder
- 2 tablespoons water
- 1 pound powdered sugar, sifted
- 5 tablespoons unsweetened cocoa powder
- 1 cup pecans, chopped toasted
- 1 1/2 cups miniature marshmallows

Cookies, Desserts

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 12

Phillis says she makes this - for herself - every year on her birthday because she and her kids all love it so much. And she makes it every year for Super Bowl too. This cake is VERY sweet - not only the cake itself, but also the frosting. It's a sugar high with every bite! You can't taste the Coca-Cola - you just get a hint of the caramel taste.

1. CAKE: grease and flour a 9 x 13 inch baking pan or spray with nonstick spray. Preheat oven to 350 degrees.
2. Whisk together the flour, sugar, cocoa and salt in a large bowl. Bring butter and cola to a boil in a small saucepan. Pour over the flour mixture and stir with a spoon until combined.
3. Whisk eggs in a medium bowl and add buttermilk, baking soda and vanilla. Stir into batter until incorporated. The batter will be thin. Pour into prepared pan and bake for 30 minutes or until a cake tester inserted in the center comes out clean.
4. FROSTING: while cake bakes, gather together the ingredients for the frosting. Bring the butter, cola, coffee and water to a boil in a small saucepan. Set aside. In another bowl stir the powdered sugar and cocoa together, and set that aside. Just as you're ready to take the cake from the oven pour the butter-cola mixture over the sugar/cocoa mixture; stir until well blended. Gently fold in the nuts and marshmallows.
5. Remove cake from oven and pour the frosting over the top of the hot cake, spreading to sides of pan. As the frosting comes in contact with the hot cake, the frosting may appear to melt, but it will firm up once the cake cools. Set the cake on a rack to cool to room temperature. Cut into rectangular bar shapes to serve.

Per Serving (excluding unknown items): 666 Calories; 31g Fat (40.2% calories from fat); 5g Protein; 98g Carbohydrate; 3g Dietary Fiber; 98mg Cholesterol; 227mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 6 Fat; 5 Other Carbohydrates.