

BROWNIE WITH COKE



BROWNIE WITH COKE

2 cups all-purpose flour
2 cups sugar
1 cup butter or 1 cup margarine
3 tablespoons cocoa
1 cup coca-cola
1½ cup buttermilk
2 eggs, beaten
1 teaspoon baking soda
1 ½ cups miniature marshmallows
1 teaspoon vanilla
Icing
1 cup margarine
1 cup nuts, chopped
3 tablespoons cocoa
1 teaspoon vanilla
6 tablespoons coca-cola
500g icing sugar, sifted

Combine flour and sugar in large bowl.

Heat butter, cocoa and Coca Cola to boiling point; pour over sugar mixture.

Mix buttermilk, eggs, baking soda, marshmallows and vanilla and add to mixture. Mix well. Batter will be thin.

Pour into a greased and floured 20 x 30cm pan and bake 30

minutes at 180°C

Frosting: Combine margarine, cocoa and Coca-Cola and heat to boiling.

Pour over sugar.

Blend with mixer until smooth; add nuts and vanilla.

Pour over cake while frosting is still hot. Cool and cut into squares.

Recipe posted by Annerie Smit