

CHOCOLATE BROWNIE WITH COKE



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1 cup Coca Cola (real thing, not diet)

1/2 cup oil

125 g butter

3 tablespoon cocoa

2 cups sugar

2 cups cake flour

1/2 teaspoon salt

2 eggs

1/2 cup buttermilk

1 teaspoon baking soda

1 teaspoon vanilla

Frosting:

125 g butter

3 tablespoon cocoa

6 tablesppons of cream or milk

1 teaspoon vanilla extract

3 3/4 cups confectioner's sugar

In a saucepan, mix Coca Cola, oil, butter and cocoa and bring to a boil. In another bowl, combine the sugar, flour and salt. Pour the boiling Cola mixture over the flour mixture and beat well. Add the eggs, buttermilk, soda and vanilla and beat well. Pour mixture into a greased and floured 13 x 9 inch baking pan and bake at 180 °C or 20 to 25 minutes. Remove pan. Cool for about 10 minutes before frosting.

Frosting:

In a saucepan, combine the butter, cocoa, and milk. Heat until the butter melts. Beat in the remaining ingredients and spread on the cake while it's still warm. Enjoy!

Recipe posted by: Christi Pretorius