

Coca-Cola Cupcakes

Ingredients

Part One

- 1 cup coca cola or other cola drink
- 1/2 cup butter
- 1/2 cup vegetable oil
- 1/4 cup powdered cocoa
- 22 large marshmallows

Part two

- 3 cups all purpose flour
- 2 cups sugar
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- 1 cup buttermilk
- 2 large eggs, beaten

Directions

Preheat oven to 325 degrees. Line cupcake pans with paper liners. These cupcakes work best with the silver metallic liners.

Part one

In a small saucepan mix cola, butter, vegetable oil and cocoa. Bring to a boil, remove from heat, and add marshmallows. Place lid on saucepan and leave until marshmallows begin to melt. Stir well.

Part two

Mix flour, sugar, and baking soda in a large mixing bowl. Add buttermilk, eggs, and vanilla. Mix well.

Combine Part One and Part Two in the mixing bowl. Spoon cupcake batter into cupcake pan liners until they are 1/2 to 2/3 full.

Bake at 325 degrees for approximately 20 minutes or until toothpick inserted in center comes out clean.

Coca-Cola Frosting

Ingredients

- 1/4 cup powdered cocoa
- 6 tablespoons coca cola or other cola
- 1/2 cup butter
- 3 and 1/2 cup powdered sugar
- 1 cup chopped pecans (optional)
- 1 teaspoon vanilla

Coca Cola Frosting Directions

In a medium saucepan, mix together cocoa, cola, and butter. Heat over medium heat until melted then bring to a boil. Remove from heat and add powdered sugar, pecans and vanilla. Stir until blended well.