

2024 Baking Contest Jr. Division – Basic Cake Recipe

Chocolate Cola Cake

Yield: 1 (13x9x2-inch) cake

Cake Ingredients

1 $\frac{3}{4}$ c. granulated sugar	$\frac{1}{4}$ tsp. salt
$\frac{3}{4}$ c. vegetable shortening	$\frac{1}{2}$ c. buttermilk
2 eggs	1 tsp. baking soda
2 Tbsp. cocoa	2 $\frac{1}{2}$ c. all-purpose flour
1 Tbsp. vanilla	1 c. cola soft drink (not sugar-free)
$\frac{1}{4}$ tsp. salt	

Frosting Ingredients

1 lb. confectioners' sugar (3 $\frac{1}{2}$ -4 c.)	$\frac{1}{4}$ c. vegetable shortening
6 Tbsp. or more cola soft drink	1 c. chopped walnuts, divided
$\frac{1}{4}$ c. cocoa	

Cake Directions

1. Heat oven to 350°F.
2. Line the bottom of a 13x9x2-inch baking pan with parchment paper.
3. Combine granulated sugar and shortening in a large bowl, and beat at medium speed with an electric mixer for 1 minute.
4. Add eggs; beat until blended.
5. Add cocoa, vanilla, and salt; beat until blended.
6. Combine buttermilk and baking soda in a small bowl.
7. Add buttermilk mixture to creamed mixture; beat until blended. Reduce speed to low.
8. Add flour alternately with cola, beginning and ending with flour, beating at low speed after each addition until well blended; pour into prepared pan.
9. Bake for 30-35 minutes before removing from the pan by inverting the cake onto a wire rack.
10. Remove parchment paper and cool the cake completely.

Frosting Directions

1. Combine confectioners' sugar, cola, cocoa, and shortening in a medium bowl.
2. Beat at a low speed until slightly blended, then medium speed until well blended, adding more cola if necessary, until desired spreading consistency is reached.
3. Stir in $\frac{1}{2}$ c. walnuts.
4. Frost the top and sides of the cake.
5. Sprinkle the remaining nuts over the top of the cake.
6. Let stand for at least 1 hour before serving.

IMPORTANT NOTICE:

- All Baked Items **MUST** be in a sealed container for sanitary reasons.
- Container must be Rubbermaid® or Tupperware® style container or plastic deli/bakery container that seals.
- Items in bags, plastic wrap, aluminum wrap or boxes **WILL NOT BE** registered.