



Gammy's House Recipes

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Cherry Cola Cake **Serves** 10-12

Ingredients:

Cake:

1 jar (12 oz) maraschino cherries
2 cups flour
1 ½ cups sugar
1/3-cup butter 3 squares unsweetened chocolate
1/3-cup cola
1-cup sour cream
1-teaspoon baking soda
1-teaspoon vanilla
2 eggs, beaten

Icing:

¼ cup butter
½ square unsweetened chocolate
2 tablespoons cola
2 tablespoons maraschino cherry syrup
2 cups powdered sugar, sifted

Directions:

For Cake:

Preheat- oven to 350°F

Grease and Flour- 2-quart bundt pans.

Drain- Cherries, reserving syrup for cake and icing.

Set- aside 12 whole cherries for garnish; chop remaining cherries.

Combine- flour, sugar, and chopped cherries; set aside.

Melt- (in medium saucepan, over low heat) butter and chocolate, stirring constantly

Add- cola and 3 tablespoons reserved cherry syrup

Remove- from heat and pour over flour mixture.

Add- remaining ingredients; beat well.

Pour- into pan.

BAKE- at 350 °F for 40-45 minutes, until cake springs back when pressed near center.

Cool in pan while preparing icing).

For Icing:

Melt- in a medium saucepan, butter and chocolate over low heat, stirring constantly.

Add- Cola, Cherry syrup and powdered sugar

Mix- Until smooth.

Poke-holes in top of cooled cake with skewer.

Pour-warm icing over cake, allowing icing to penetrate.

Top- with whole cherries.