CopyCat Cracker Barrel Coke Cake

Ingredients

Cake:
1/2 cup vegetable oil
1 cup Coca Cola
1/2 cup butter
2 cups sugar
2 cups flour
1/2 cup buttermilk
2 eggs
2 tsp. vanilla
3/4 cup cocoa powder
1 tsp. baking soda

Frosting:
1/2 cup butter
1/2 cup cocoa powder
1/4 cup Coca Cola
1 tsp. vanilla
1/4 cup chocolate syrup
3 cups powdered sugar

Directions

In a pot over medium heat, combine oil, cola, and butter. Stir to combine. Bring to a boil.

Add in your sugar and flour, stirring until the batter is smooth.

Put your batter in a separate bowl. Add in your buttermilk, eggs, vanilla, cocoa, and baking soda. Whisk until smooth. Pour the batter into a greased and floured pan.

Bake at 350 ºF for 30 minutes.

While your cake bakes, prepare your frosting in a separate bowl. Start by beating you butter and cocoa powder with a hand mixer. Add your cola, vanilla, and chocolate syrup. Beat to combine, gradually adding your powdered sugar as you mix.

Remove your cake from the oven and give it a few minutes to cool. Frost your cake and enjoy!