

# 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 °F for 30 minutes.

While your cake bakes, prepare your frosting in a separate bowl. Start by beating your 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!