

Our State eats

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Rocky Road Cola Cake

Yield: 10 to 12 servings.

For the cake:

- 2 cups all-purpose flour
- 2 cups granulated sugar
- 1 cup (2 sticks) unsalted butter
- 3 tablespoons dark, unsweetened cocoa powder
- 1 cup cola (not diet)
- 1 teaspoon baking soda
- ½ cup whole buttermilk
- 2 large eggs, beaten
- 1 teaspoon vanilla extract
- 1½ cups miniature marshmallows

For the icing:

- ⅓ cup unsalted butter
- 3 tablespoons dark, unsweetened cocoa powder
- 6 tablespoons cola (not diet)
- 1 box powdered sugar
- 1 teaspoon vanilla
- 1 cup chopped pecans

For the cake: Preheat oven to 350°. Spray a 9 x 13-inch pan with cooking spray and set aside.

In a large mixing bowl, sift together flour and sugar.

In a medium saucepan, add butter, cocoa, and cola and bring



to a boil. Pour hot butter-cocoa mixture over flour and sugar.

In a separate bowl, stir together baking soda and buttermilk. Pour buttermilk into cocoa mixture and stir to combine. Mix in eggs, vanilla extract, and marshmallows.

Pour batter into baking pan and bake for 45 minutes.

For the icing: In a large saucepan, add butter, cocoa, and cola; bring to a boil. Remove from heat and whisk in powdered sugar and vanilla.

Pour hot icing over cake; top with pecans. Cut into squares to serve.

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