

Country Living

OF LYONS

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A tasty treat for holiday guests

Hosting family and friends is one of the joys of the holiday season. For many families, holiday gatherings are the one time of year when all family members get together to enjoy time as a family.

Holiday hosts not only have a lot on their plates, but they also want to ensure their guests end up with lots on their plates. Food plays a central role at holiday parties and dinners, and hosts who want to try their hand at creating a decadent treat their guests have likely never tasted before, can consider the following recipe for “Aint Luverta’s Dr. Pepper Cake,” courtesy of Patty Pinner’s “Sweets: Soul Food Desserts & Memories” (Ten Speed Press).

Aint Luverta’s Dr. Pepper Cake

Makes one 9- by 13-inch cake



- Cake**

 - 2 cups all-purpose flour, sifted
 - 1 teaspoon baking soda
 - 2 cups granulated sugar
 - 1 cup (2 sticks) unsalted butter
 - 1-1/2 cups miniature marshmallows
 - 3 tablespoons unsweetened cocoa powder
 - 1 cup Dr. Pepper
 - 2 eggs
 - 1-1/2 cups buttermilk
 - 1 teaspoon vanilla extract

- Dr. Pepper Frosting**

 - 1/2 cup (1 stick) unsalted butter, softened
 - 6 tablespoons Dr. Pepper
 - 3 tablespoons unsweetened cocoa powder
 - 1 1-pound box confectioners’ sugar, sifted
 - 1 teaspoon vanilla extract
 - 1 cup chopped pecans

Preheat the oven to 350 F.

Grease, but do not flour, a 9- by 13-inch pan. Set it aside.

To make the cake, in a large bowl, sift together the flour and baking soda. Gradually stir in the sugar. Set aside.

In a saucepan, heat the butter, marshmallows, cocoa, and Dr. Pepper. Stir constantly until the butter and the marshmallows are melted. Do not allow the mixture to boil. Pour the marshmallow mixture over the flour mixture. Beat well. Set side. In another bowl, beat the eggs until they are light and fluffy. Stir in the buttermilk and vanilla extract. Mix well. Beat the egg mixture into the flour mixture until well blended and the batter is smooth. Pour the batter into the prepared pan. Bake for 50 to 55 minutes, or until the center of cake springs back when lightly touched. Let the cake cool on a rack for 10 minutes.

To make the frosting, in a saucepan, combine the butter, Dr. Pepper and cocoa powder. Bring the mixture to a boil over low heat, stirring constantly. Remove the pan from the heat. Gradually stir in the confectioners’ sugar until the mixture is smooth, then fold in the vanilla extract and pecans. Spread over the warm cake.

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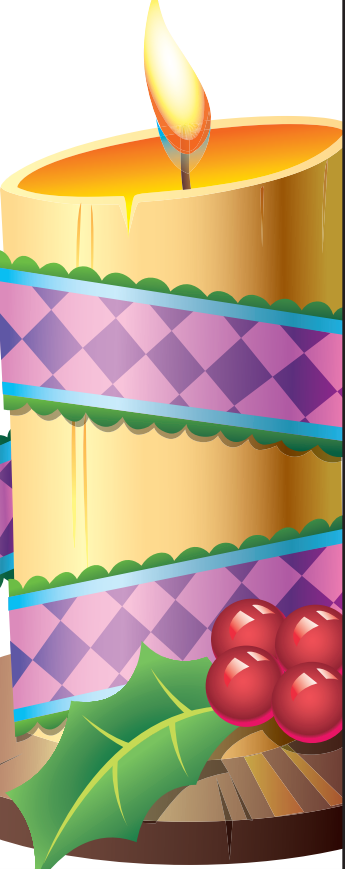
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