

# Coca-Cola BROWNIES

By Kelley Cleary Coffeen Photography by Marty Shortum Studio

Great things come from women who work together for our community. *Seasoned with Sun, Recipes from the Corner of Texas and Old Mexico*, a cookbook first published by the Junior League of El Paso, Inc., in 1974, is a collection of recipes that have become an invaluable resource for authentic Mexican recipes in kitchens all over the country. It is packed full of 400 recipes, helping readers create some of the best-loved foods of the region. This year's President, Sara Jane Barno, explains this book's popularity as "a classic you can pick up

time and time again and know you will find great reliable recipes to use everyday." *Seasoned with Sun* was recently selected by the Tabasco Community Cookbook Awards panel of judges for inclusion in the Walter S. McIlhenny Hall of Fame. This award is given to recognize a uniquely American cookbook that provides a record of regional culinary culture and improves the quality of community life with the funds it generates. Such is true with the Coca Cola Brownies, a tried and true favorite of this region.



## Coca Cola Brownies

Yield: 2 dozen

- 2 cups all purpose flour
- 2 cups sugar
- 1 cup butter or margarine
- 3 tablespoons cocoa
- 1 cup Coca-Cola
- ½ cup buttermilk
- 2 eggs, beaten
- 1 teaspoon baking soda
- 1 ½ cups miniature marshmallows
- 1 teaspoon vanilla

Sift together flour and sugar. Heat butter, cocoa and Coca Cola to boiling point; pour over sugar mixture. Mix buttermilk, eggs, baking soda, marshmallows and vanilla and add to mixture. Mix well. Batter will be thin. Pour into a greased and floured 13x9 inch pan and bake 30 minutes.

## Frosting

- 1 cup butter or margarine
- 3 tablespoons cocoa
- 6 tablespoons Coca Cola
- 1 16 ounce box powdered sugar, sifted
- 1 cup nuts, chopped
- 1 teaspoon vanilla

Combine margarine cocoa and Coca Cola and heat to boiling. Pour over sugar. Blend with mixer until smooth; add nuts and vanilla. Pour over cake with frosting is still hot cool and cut into squares.

INFO

*Seasoned with Sun* is available at area bookstores and [www.jlep.com](http://www.jlep.com)