

# Root Beer Cake & Root Beer Frosting

## Root Beer Spice Cake Recipe

3/4 cup shortening  
1 3/4 cups brown sugar  
2 large eggs  
1/2 tablespoon vanilla extract  
2 3/4 cups all-purpose flour  
1/2 teaspoon salt  
1 teaspoon baking soda  
1/2 tablespoon cinnamon  
1/4 teaspoon ground nutmeg  
1/2 cup buttermilk  
1 12-ounce can root beer, not sugar-free



Preheat the oven to 350 degrees. Grease and dust with flour a 13 x 9-inch baking pan.

1. Cream the shortening and sugar together. Add the eggs one at a time, beating well after each. Beat for five or six minutes so that the mixture is light and fluffy. Add the vanilla.
2. In another bowl, mix the flour, spices, salt, and soda together.
3. In three or four additions, add the dry ingredients and the liquids to the creamed mixture alternately starting and ending with the dry ingredients. (Each time that we made this, we added the buttermilk first then one half of the soda and finally, the rest of the soda.) Mix only until smooth.
4. Pour the batter into the prepared pan. Bake for 35 to 40 minutes or until the cake tests done with a toothpick. Cool completely before frosting with the frosting of your choice. (Try Root Beer Butter Frosting)

## Root Beer Butter Frosting

3/4 cup butter  
about 5 cups powdered sugar  
2 tablespoons root beer  
1/4 teaspoon nutmeg  
2 teaspoons vanilla extract  
Additional root beer as required

Cream the butter. Add half the powdered sugar and two tablespoons root beer. Gradually add the remaining powdered sugar, beating as you go. Add the nutmeg, vanilla, and more root beer as required to reach a spreadable consistency.

## Root Beer Chocolate Cake

3/4 cup shortening  
1 3/4 cups granulated sugar  
2 large eggs  
1/2 tablespoon vanilla extract  
2 2/3 cups all-purpose flour  
1/4 cup dutch-processed cocoa  
1/2 teaspoon salt  
1 teaspoon baking soda  
1/2 cup buttermilk  
1 12-ounce can root beer, not sugar-free



Preheat the oven to 350 degrees. Grease and dust with flour a 13 x 9-inch baking pan.

1. Cream the shortening and sugar together. Add the eggs one at a time, beating well after each. Beat for five or six minutes so that the mixture is light and fluffy. Add the vanilla.
2. In another bowl, mix the flour, cocoa, salt and soda together.
3. In three or four additions, add the dry ingredients and the liquids to the creamed mixture alternately starting and ending with the dry ingredients. (Each time that we made this, we added the buttermilk first then one half of the soda and finally, the rest of the soda.) Mix only until smooth.
4. Pour the batter into the prepared pan. Bake for 35 to 40 minutes or until the cake tests done with a toothpick. Cool completely before frosting with the frosting of your choice.

### Chocolate Butter Frosting

3/4 cup butter  
about 5 cups powdered sugar  
2 tablespoons milk  
2 ounces unsweetened baking chocolate, melted and cooled  
1 teaspoon vanilla extract  
Additional milk as required

Cream the butter. Add half the powdered sugar and two tablespoons milk. Gradually add the remaining powdered sugar, beating as you go. Add the vanilla and melted chocolate. Add more milk as required to reach a spreadable consistency.