

# 9 Copycat Dessert Recipes

Easy Dessert  
Recipes to  
Make at  
Home



ALLFREECOPYCATRECIPES 

## 9 Copycat Brand Name Dessert Recipes: Easy Dessert Recipes to Make at Home

### 9 Copycat Dessert Recipes: Easy Dessert Recipes to Make at Home

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## 9 Copycat Brand Name Dessert Recipes: Easy Dessert Recipes to Make at Home

### Letter from the Editor

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Dear Fellow Copycats:

*9 Copycat Dessert Recipes: Easy Dessert Recipes to Make at Home* free eCookbook is a fabulous collection you'll want to consult time and time again. All year round, people love enjoying warm and gooey dessert recipes; there are so many recipes for all of the seasons. This free collection is full of the best dessert recipes inspired by your favorite restaurants that you can make at home. These scrumptious, easy desserts are the perfect solution for easy entertaining for a large group at a party or for treating yourself to a delicious and inexpensive treat any time you feel like it. These simple dessert recipes are so fantastic and versatile, you'll be able to reference this collection for inspiration all year round. [AllFreeCopycatRecipes.com](http://AllFreeCopycatRecipes.com) presents a list of homemade recipes that is sure to satisfy your family and will knock the socks off your guests at your next get together. Let dessert recipes "take the cake" at any event or gathering with the help of these copycat recipes from your favorite restaurants. Show off your talents as a master baker with this clever of seriously sweet recipes inspired by your favorite desserts inspired by your favorite brand name foods, including Cracker Barrel, Haagen Dazs and amazing restaurants like The Cheesecake Factory. Thanks to our free eCookbook, *The Best Drink Recipes: 13 Refreshing Easy Summer Recipes for You*, you can enjoy a variety of copycat drink recipes that are just perfect for any occasion. You will love them and so will the members of your family joining you to taste test your latest creations.

*9 Copycat Dessert Recipes: Easy Dessert Recipes to Make at Home* features some of the most wonderful and top-secret copycat recipes around, which also happen to be our readers' favorite recipes as well. In this free eCookbook you'll find recipes for Homemade "Hostess" Cupcakes (p. 6), Copycat Lemon Neiman Marcus Bars (p. 12), Copycat Cracker Barrel Coke Cake (p. 16) and many more perfect simple drink recipes for summer! Next time want to bake up something sweet that's inspired by your favorite restaurant or brand, consult our free eCookbook.

For more fun and easy copycat recipes, be sure to visit [AllFreeCopycatRecipes.com](http://AllFreeCopycatRecipes.com). While you're there, subscribe to AllFreeCopycatRecipes' free [Crazy for Copycats newsletter](#) to get free recipes delivered to your inbox every week.

Master that, Copycat!

Sincerely,

*ashley kolpak, editor, allfreecopycatrecipes*

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## COPYCAT "HOSTESS" CUPCAKES

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BY: GLENNA FROM A FRIDGE FULL OF FOOD

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This easy copycat recipe is the perfect afternoon snack. Homemade "Hostess" Cupcakes taste just like the real deal but even better. If you are in the mood for nostalgic food, you can't go wrong with this kid's classic recipe. You'll be the "hostess" with the mostess.

### *Ingredients for Cupcakes*

- 1 1/2 cups all-purpose flour
- 1 cup sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/3 cup best-quality dark cocoa
- 1 1/2 sticks soft unsalted butter
- 2 large eggs
- 2 teaspoons vanilla extract
- 2/3 cup sour cream

### *Ingredients for Marshmallow Filling*

- 3 cups powdered sugar
- 1 stick butter, room temp
- 2 Tablespoon whipping cream
- 1 teaspoon vanilla
- 1 cup marshmallow cream

### *Ingredients for Chocolate Frosting (Ganache)*

- 12 ounces Dark Chocolate chips 4 Tablespoons butter, room temp
- 1 cup whipping cream, set out 20-30 minutes prior to knock the chill off
- 1 tablespoon good quality vanilla (yes, tablespoon not teaspoon)

### *Instructions for Cupcakes*

## 9 Copycat Brand Name Dessert Recipes: Easy Dessert Recipes to Make at Home

1. Take everything out of the refrigerator so that all ingredients can come room temperature for 20-30 minutes prior.
2. Preheat the oven to 350 degrees F. Prepare pan by placing cupcake tins in cupcake pan holes.
3. Put all the cake ingredients: flour, sugar, baking powder and soda, cocoa, butter, eggs, vanilla, and sour cream into a food processor and process until you have a smooth, thick batter. If you want to go the long way around, just mix the flour, sugar and leavening agents in a large bowl and beat in the soft butter until you have a combined and creamy mixture. Now whisk together the cocoa, sour cream, vanilla, and eggs and beat this into your bowl of mixture.
4. Fill cupcake tins 1/2 full by spoon or by cookie dipper (like an ice cream dipper only smaller--very useful tool!) Don't overfill the cupcake holders. To look like "Hostess" cupcakes you want the surface to be barely rounded and not over the edge of the cupcake paper rim. Bake for 15-17 minutes or until cupcake top resists when lightly touched but not pulling away from the sides.

### *Instructions for Marshmallow Filling*

1. With a mixer, cream powdered sugar, a little at a time, into butter and cream until light and fluffy. Mix in vanilla. Mix in marshmallow cream until light, fluffy, and smooth.

### *Instructions for Chocolate Frosting (Ganache)*

1. Make this LAST, after cupcakes have been cooled and filled because once it's made, you'll want to ice the cupcakes while it's still warm.
2. In double boiler, carefully heat chocolate chips until melted. Immediately whisk in other three ingredients until smooth. (Can leave on double boiler for a while to keep warm or can reheat as needed to use as pouring icing. Will harden as cools.

### *Finishing the Cupcakes*

Using a pastry bag and any medium border tip or specialty pastry tip filled with "the filling", pipe approximately 1 teaspoon full into each cooled cupcake.

While ganache is still warm, dollop by teaspoon full over cupcakes and allow to spread out. May also use the back of the spoon to spread out over top. The heated frosting will leave the cupcake top smooth and shiny when it cools. If ganache begins to get too thick, reheat on top of double boiler until thinner.

Allow ganache to cool and harden. Using pastry bag and round writing tip and leftover marshmallow filling, pipe signature curly cue line onto top of each cupcake.



## COPYCAT CHOCO TACO

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BY: JENNIFER FROM PEANUT BUTTER AND PEPPERS

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Copycat Choco Tacos are a great recipe you can recreate at home. What's not to love about a crispy taco shell drizzled in chocolate, filled with ice cream and frozen. This is the perfect easy dessert recipe. If you're feeling a little on the wild side, be sure to make this State Fair favorite recipe.

### *Ingredients*

- 1 crunchy taco shell
- 1/2 cup Greek yogurt plain or vanilla
- 1/8 tsp. vanilla extract
- 1/8 teaspoon Stevia
- 5 peanuts, chopped small (I used honey roasted salted)
- 13 grams dark chocolate
- Note: If using vanilla Greek yogurt, omit the vanilla extract and stevia

### *Instructions*

1. In a small bowl, add plain Greek yogurt, vanilla extract and Stevia. Mix until combined.
2. Fill taco shell with Greek yogurt and place in freezer for about 1 hour or so.
3. Meanwhile, just before taco is ready, chop the chocolate and place in the microwave and microwave in 10 second intervals, until melted. NOTE: For easy making, you should use additional chocolate so it doesn't burn and it's easy to mix.
4. Drizzle chocolate over frozen yogurt and top with nuts.
5. Note: Greek yogurt is great to use, if you are planning to eat this recipe right away. If you want to store or freeze your Choco Taco, I recommend using a low fat or a yogurt mixed ice cream.

## COPYCAT CHEESECAKE FACTORY KEY LIME PIE CHEESECAKE

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BY: JENNIFER FROM JEN'S JOURNEY

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We are head over heels for everything key lime flavored. There's just something so alluring about the slightly tart, slightly tropical flavor. It makes diving into indulgent desserts feel a little less guilty. One of our favorite incarnations of this sweet taste is this easy dessert recipe for Copycat Cheesecake Factory Key Lime Pie Cheesecake. It's a simple way to make a sweet pie that your whole family will love.

### *Ingredients*

- 5 tablespoons butter, melted
- 2 tablespoons sugar, plus 1¼ cups, plus ¼ cup
- 1 cup graham cracker crumbs
- 1 envelope unflavored gelatin
- ¾ cup key lime juice
- 4 eggs, at room temperature
- 2 egg yolks, at room temperature
- 2 tablespoons grated key lime zest
- 1 pound cream cheese, at room temperature
- 2 egg whites, at room temperature
- Pinch of salt
- 1 cup simple syrup, (1 cup sugar, 1 cup water heated until sugar dissolves)
- Rind of 2 limes, julienned

### *Instructions*

1. In a large bowl, combine the melted butter, 2 tablespoons of the sugar and graham cracker crumbs. Mix well. Press the crust firmly over the bottom of a 9-inch spring form pan. Set aside.
2. In a pan dissolve the gelatin and the key lime juice, about 4-5 minutes. Add 1¼ cups of the sugar, eggs, egg yolks, and lime zest. Mix well.

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3. Over medium heat, cook until the mixture thickens and is pudding like, about 10 minutes. Remove from the heat.
4. In the bowl of a stand mixer, fitted with a paddle attachment, beat the cream cheese until smooth. With the mixer running, add the lime mixture slowly and beat until smooth. Remove the mixture and put into another bowl and cool completely. Cover with plastic wrap and refrigerate until chilled, stirring every 10 minutes.
5. In a bowl of a stand mixer with a whip attachment, place the egg whites, pinch of salt and remaining  $\frac{1}{4}$  cup of the sugar. Whip on medium high until stiff peaks form. Remove the lime and cheese mixture from the refrigerator. Fold the egg whites into the lime mixture and blend thoroughly. Be careful not to break it up. Pour the mixture into the prepared crust. Cover with plastic wrap and refrigerate until set, about 4 hours.
6. The plastic wrap will keep it from forming a film over the cheesecake.
7. Remove from the refrigerator. Run a sharp knife along the sides of the pan and remove the spring-form.
8. For the candied zest: In a saucepan over medium heat, combine the simple syrup and the lime zest. Bring the liquid to a simmer and cook for 3 to 4 minutes. Remove the zest from the liquid and cool on parchment paper.
9. Cut the cake into individual servings. Garnish with candied lime zest.

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## [COPYCAT HAAGEN DAZS RASPBERRY SORBET](#)

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BY: [LIZ FROM COOKING BY MOONLIGHT](#)

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Imagine an afternoon on the porch, enjoying a cold bowl of refreshing ice cream in the summer sun. Copycat Haagen Dazs is an easy dessert recipe for those lazy days. It's made with simple and natural ingredients. With this healthy treat, your perfect afternoon is made in the shade.

### *Ingredients*

- 1 cup water
- 1 cup sugar
- 4 cups fresh (or frozen and defrosted) raspberries
- 2 Tablespoon fresh orange juice
- 1 Tablespoon orange zest

### *Directions:*

1. In a sauce pan combine the sugar and water and whisk to dissolve. Over medium heat bring the mixture to a simmer.
2. Add in the raspberries and bring the mixture back to a simmer. Allow the mixture to simmer for 4-5 minutes or until the raspberries break down.
3. Remove the mixture from heat and allow to cool for 5 minutes. Pass the mixture through a strainer or mesh sieve if you prefer a seedless mixture. For me this was easiest to pour the mixture into a sieve in batches and use a rubber spatula to push the mixture through. Don't worry, it won't take long and it's worth your time to have a smooth, creamy sorbet.
4. Place the mixture in an ice cream maker and follow the manufacturer's instructions. When the ice cream is finished place in an airtight container and store for up to 10 days.

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## COPYCAT LEMON NEIMAN MARCUS BARS

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BY: SHAY FROM MIX & MATCH MAMA

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Brighten up your dessert tray with this crazy classy addition. This fabulous dessert bar recipe is inspired by one of the most high-end places to shop. You don't need to spend like a Neiman Marcus shopper to make Copycat Lemon Neiman Marcus Bars at home. They're an amazing combination of light lemon flavor and gooey, melt in your mouth consistency. Make a whole batch for your next garden party and all of your guests will be delighted!

### *Ingredients*

- 1 box of lemon cake mix
- 4 eggs
- 1 stick melted butter
- 1 box of powdered sugar
- 8 ounce package of cream cheese, softened
- 1 tablespoon lemon zest

### *Instructions*

1. Preheat oven to 350 degrees. Grease one 13x9 inch pan.
2. In a mixing bowl, combine cake mix, 2 eggs and melted butter. Spread in bottom of pan.
3. In a second bowl, beat with electric mixer, powdered sugar, 2 more eggs, cream cheese and lemon zest until smooth. Spread on top of crust mixture.
4. Bake 35-40 minutes until edges are brown and center set (it will still be slightly wobbly in the middle).
5. Cool on counter 30 minutes, then refrigerate 2 hours up to 2 days.

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## COPYCAT TAKE 5 BARS

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BY: [DANIELLE FROM HUGS AND COOKIES XOXO](#)

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If you're looking for a grocery store recipe that is an incredibly satisfying dessert, you can't go wrong with Copycat Take 5 Bars. These bite sized wonders are the perfect candy copycat to enjoy all year round. Bake up a batch, freeze them and they make a great on-the-go treat for driving carpool and more.

### *Ingredients for Brownies*

- 1 stick of butter
- ½ cup cocoa powder
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- ¼ teaspoon salt
- ¼ cup flour

### *Ingredients for Topping*

- 1 cup peanut butter
- 2 cups salted pretzels
- 11 ounces caramel bits
- 2 tablespoons heavy cream
- 1 cup peanuts, salted and chopped
- 1 bag bittersweet chocolate chips

### *Instructions*

1. First, make a batch of brownies. I used a recipe from scratch.

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2. Brownies: Preheat oven to 350 degrees F. Melt 1 stick of butter. Stir in ½ cup cocoa powder. Add in 1 cup sugar, 2 eggs, 1 teaspoon vanilla and stir. Add 1/3 teaspoon salt and stir and ¼ cup flour. Pour into 8x8 pan lined with non-stick foil and bake for 30-35 minutes. Cool completely.
3. Topping: Spread one cup peanut butter across the brownies. Sprinkle 2 cups salted pretzels, coarsely chopped on top and lightly press.
4. Melt 11 ounces caramel bits with 2 tablespoons heavy cream. Stir in 1 cup chopped & salted peanuts. Pour on top of the bars.
5. Melt one bag bittersweet chocolate chips and pour over the bars. Chill until firm and cut into large chunks or bars.

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## COPYCAT MARS BARS

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BY: [ILAN FROM IRON WHISK](#)

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Drizzled in chocolate and made with love, serve these Homemade Mars Bars to someone you adore on Valentine's Day. Making easy chocolate recipes like this are a great way to show someone you care. These bite-size treats are an idea chocolate dessert to make and take somewhere, like to a school bake sale. Celebrate your love of all things sweet with these darling little treats.

### *Ingredients for Chocolate Nougat*

- 2 egg whites
- ¼ teaspoon cream of tartar
- 1½ cups sugar
- 1 cup light corn syrup
- ½ cup water
- 4 ounces melted milk chocolate
- 2 tablespoons cocoa powder

### *Ingredients for Caramel*

- 1 cup sugar
- ¾ cup whipping cream
- ½ cup light corn syrup
- 4 tablespoons unsalted butter
- ½ teaspoon salt
- ½ teaspoon vanilla extract



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### *Ingredients for Chocolate*

- 400g of your favorite chocolate, tempered.

### *Directions:*

1. **Prepare the nougat:** Grease an 8x8 pan and then line it with parchment paper, with excess on the sides so that you can pull it out later. Beat the egg whites with the cream of tartar to soft peaks while the sugar, corn syrup, and water cook on medium-high heat in a medium saucepan. Cook the sugar until it reaches the soft crack stage, 270 degrees F. Pour about a teaspoon of the sugar syrup into the egg whites and beat until incorporated. Add in another teaspoon and beat some more. Continue doing this until all the sugar syrup is incorporated. Add in the chocolate and the cocoa powder, and beat until the bowl is slightly warmer than room temperature, about three minutes. Pour into the pan. Spread the nougat into an even layer. It might be helpful to place a piece of parchment paper on top and press down on it with your hands to do this. Let the nougat sit for ten minutes at room temperature while you prepare the caramel.
2. **Prepare the caramel:** Cook all the ingredients together in a medium saucepan over medium-high heat until the temperature reaches 245°F, about eight minutes. Do not stir. Pour onto the nougat, and let sit for two hours.
3. **Cut the bars:** Take out the layers by pulling on the parchment paper and then place them on a chopping board, caramel side down. Cut the bars into any size you like. Place the layers in the freezer before cutting if you're having trouble. This will be sticky.
4. **Dip the bars:** Dip the bars using a fork in the tempered chocolate, and then let the chocolate harden at room temperature. Store the chocolate bars in the fridge, and let them sit at room temperature for twenty minutes before serving.

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## [COPYCAT CHEESECAKE FACTORY RED VELVET CHEESECAKE](#)

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BY: [MARINA FROM THE DOMESTICATED DUCHESS](#)

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Are you ready for the ultimate dessert? Just-Like Cheesecake Factory Red Velvet Cheesecake is just the easy cake recipe you're looking for. Savor the sweet flavor of red velvet combined with the luscious texture of cheesecake for an out of this world treat almost everyone will love. Show off your kitchen skills by baking up this beautiful treat for the next big special occasion.

### *Ingredients for Cheesecake*

- 3 cream cheese packages, softened
- 1 1/4 cups granulated sugar
- 4 eggs, room temperature
- 3/4 cup heavy cream
- 1 tablespoon of vanilla

### *Ingredients for Red Velvet Cake*

- 1 box of Duncan Hines Red Velvet Cake
- Add one additional egg than the box says (should be 4)
- Double the amount of oil, but instead use melted butter
- Use milk instead of water (1 1/4 cup)

### *Ingredients for Frosting*

- 3/4 cup of butter, room temp
- 8 ounces of cream cheese

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- 5 powdered sugar
- 2 tablespoons vanilla extract

### *Instructions*

#### Red Velvet Cake:

1. Make the red velvet cake first. Follow directions on the box, but add one extra egg. Use milk instead of water. Double the amount of oil but instead use melted butter.
2. Mix as usual and pour the batter into two round pans.
3. Cook on heat on the box (350 degrees F) for the time stated on box (33 minutes).
4. Allow to cool completely, and level with a knife. Save the top and gently form into crumbs to use for decor on the top.

#### Cheesecake:

1. Preheat oven 350. Butter a 9-inch spring form pan and then tightly wrap the outside with heavy duty foil.
2. Put a pot of water to boil.
3. Using an electric mixer, beat together the cream cheese and sugar until smooth. Add one egg at a time, beating in between. Add the heavy cream and vanilla extract. Beat until completely smooth.
4. Pour the batter into the pan. Place the pan into a larger pan, and pour the boiling water into the larger pan until the water cover halfway up the cake pan.
5. Bake 45-55 minutes. Turn off the oven, but leave the cheesecake in the oven for an additional hour.
6. Chill overnight.

#### Frosting

1. Using a stand mixer, beat cream cheese and butter. Slowly add in the powdered sugar, in half cup increments.
2. Add the vanilla and mix to combine. Increase speed until light and fluffy.

#### Assembly

1. Put one layer of the red velvet cake on a plate. Frost generously.
2. Put the cheesecake on top. Frost generously.
3. Place the last layer of red velvet on top of the cheesecake. Frost completely.
4. Using the crumbs from the red velvet cake to sprinkle on top.
5. Keep refrigerated.

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## [COPYCAT CRACKER BARREL COKE CAKE](#)

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BY: [AMANDA FROM AMANDA'S COOKIN'](#)

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You'll have your family over a barrel when you bake up this amazing sweet confection. Copycat Cracker Barrel Coke Cake is a knockoff of one of the best restaurant dessert recipes out there. It's a sure bet for some fizzy fun. It's made with Coca Cola, after all! Change up your dessert routine with this sweet treat. You'll love the homemade marshmallow frosting. It gives the cake a polished look that will have everyone thinking you are a trained pastry chef.

### *Ingredients for Cake*

- 2 cups unbleached all-purpose flour
- 2 cups sugar
- 1 teaspoon baking soda
- 1 cup unsalted butter (2 sticks)
- 1 cup Coca Cola
- 5 tablespoons unsweetened cocoa powder
- 1/2 cup buttermilk
- 2 eggs
- 1 teaspoon vanilla

### *Ingredients for Topping*

- 7 ounces marshmallow cream
- 1/2 cup unsalted butter
- 3 tablespoons unsweetened cocoa powder
- 9 tablespoons Coca Cola
- 1 teaspoon vanilla

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- 4 cups confectioners' sugar

### *Instructions*

1. Preheat oven to 350°F. Spray a 9x13 baking pan with nonstick spray. Whisk together flour, granulated sugar and baking soda in mixing bowl. Set aside. In a small saucepan over medium heat, melt 1 cup butter with 5 tablespoons cocoa and 1 cup Coca Cola. Bring to a boil, whisking together as it melts.
2. Pour the warm chocolate mixture over the flour mixture and whisk until thoroughly combined.
3. Add buttermilk, eggs and vanilla and continue whisking until combined.
4. Pour the warm chocolate mixture over the flour mixture and whisk until thoroughly combined.
5. Pour batter into prepared 9x13 pan and bake in preheated oven for 40 minutes.
6. During last 10 minutes of baking prepare frosting. Set the marshmallow cream aside. Sift 4 cups of confectioners' sugar into a large mixing bowl. In a small saucepan over medium heat melt 1/2 cup butter, 3 tablespoons cocoa powder and 9 tablespoons Coca Cola. Whisk together and bring to a boil. Remove from heat and whisk in 1 teaspoon vanilla. Pour the warm chocolate mixture over the sifted confectioners' sugar. Whisk together until completely combined.
7. Remove cake from oven and immediately drop dollops of marshmallow cream onto the top of the hot cake. Allow it to sit for a minute or so. Carefully spread the marshmallow cream across the top of the cake. Slowly drizzle the warm chocolate frosting over marshmallow layer. Allow cake to cool completely before serving. Tastes even better the next day!

Note: This cake is very sweet. If you prefer a cake that is less sweet, omit the marshmallow cream layer, poke holes in the cake, then add the chocolate frosting.

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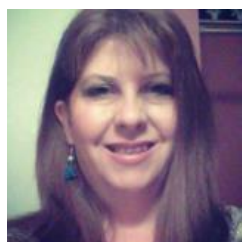
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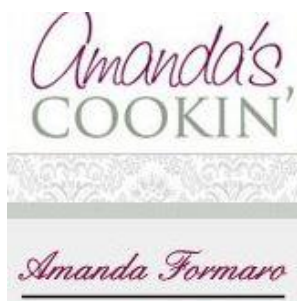
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