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by Joyce Milne

Coca Cola Cake



Ingredients

250g self raising flour 300g golden caster sugar 3 heaped tbsp cocoa ½ tsp bicarbonate of soda 250g butter 250ml Coke 125ml milk 2 eggs, beaten 5ml vanilla extract For the topping: Double quantities if you like a thick frosting 100g butter 2 tbsp Coke 2 tbsp cocoa 200g icing sugar

Preparation

1 Heat the oven to 180C.

2 Sift the flour, sugar, cocoa and bicarbonate of soda into a bowl. Melt the

3 butter and coke gently in a pan then add to the dry ingredients, together with

4 the milk, eggs and vanilla.

5 Mix gently but thoroughly and tip into a prepared, loose based cake tin Bake

6 for about 40 minutes or until a skewer inserted into the centre of the cake

7 comes out clean. Remove from the oven and leave for about 15 minutes

8 while you make the topping. Put the butter, coke and cocoa into a pan and

9 melt slowly. Bring the mixture to the boil and then pour onto the icing sugar.

10 Beat until smooth and pour over the cake while still warm. Cool the cake in

11 the tin.

12 You can decorate the top with some chopped up Cadburys fudge, or buttons,

13 or flakes or malteezers.

Cooks Note