



Posted on 7 February 2013
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
