



Coca-Cola Chocolate Cake Recipe

 Vegetarian

READY IN



130 min.

SERVINGS



10

CALORIES



360 kcal

DESSERT

Ingredients

- 0.8 teaspoon baking soda
- 3.5 tablespoons butter unsalted diced
- 0.5 cup buttermilk
- 3 tablespoons coca-cola
- 1 tablespoon cocoa powder sifted
- 2 cups powdered sugar sifted
- 2 large eggs
- 2 cups self raising flour sifted

- 1.5 cups caster sugar
- 1 teaspoon vanilla extract

Equipment

- bowl
- frying pan
- sauce pan
- oven
- knife
- whisk
- skewers
- kugelhopf pan

Directions

- Bring the coke to a boil with the butter. Once the butter has melted, stir in the baking soda, which will fizz, and set aside for 20 minutes. Preheat the oven to 325°F convection oven/375°F conventional oven, and butter and flour a 10-inch nonstick bundt pan.
- Combine the flour, cocoa and sugar in a large bowl, add the cola mixture and beat until smooth. In a separate bowl, beat the eggs with the buttermilk and vanilla.
- Pour in the flour mixture and beat everything to combine.
- Transfer the mixture to the prepared pan and give it a couple of taps on the work surface to bring up any air bubbles.
- Bake for about 40 minutes until risen and set and a skewer inserted into the center comes out clean. Run a knife around the inner and outer edges of the pan and set aside to cool for about 30 minutes.
- Place a cake stand or plate on top of the pan and invert it, and leave to cool completely. To make the icing, place the cola, butter and cocoa in a small saucepan and bring to a boil, whisking until smooth. Stir in the confectioners' sugar, which will set very quickly, and without delay trickle it over the top of the cake, letting it drip down the sides—these don't need to be completely covered. Decorate with chocolate sprinkles if you wish. Set aside for about an hour for the icing to set. Try out these decadent cake recipes on Food Republic: Brooklyn Blackout Cake Recipe

Matt And Ted Lee's Caramel Cake Recipe

Banana Bread Pudding Cake Recipe

Nutrition Facts

PROTEIN 5.23% **FAT 14.52%** **CARBS 80.25%**

Properties

Glycemic Index:23.11, Glycemic Load:33.14, Inflammation Score:-1, Nutrition Score:3.7499999935212%

Flavonoids

Catechin: 0.32mg, Catechin: 0.32mg, Catechin: 0.32mg, Catechin: 0.32mg Epicatechin: 0.98mg, Epicatechin: 0.98mg, Epicatechin: 0.98mg, Epicatechin: 0.98mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 359.92kcal (18%), Fat: 5.9g (9.08%), Saturated Fat: 3.16g (19.75%), Carbohydrates: 73.39g (24.46%), Net Carbohydrates: 72.6g (26.4%), Sugar: 54.57g (60.64%), Cholesterol: 49.06mg (16.35%), Sodium: 111.02mg (4.83%), Alcohol: 0.14g (100%), Alcohol %: 0.16% (100%), Protein: 4.78g (9.57%), Selenium: 13.89µg (19.84%), Manganese: 0.22mg (11.19%), Phosphorus: 59.56mg (5.96%), Vitamin B2: 0.09mg (5.58%), Copper: 0.08mg (3.98%), Vitamin A: 196.75IU (3.94%), Folate: 13.86µg (3.46%), Vitamin B5: 0.32mg (3.15%), Fiber: 0.79g (3.14%), Zinc: 0.43mg (2.88%), Vitamin D: 0.43µg (2.86%), Iron: 0.51mg (2.83%), Magnesium: 11.29mg (2.82%), Calcium: 25.64mg (2.56%), Vitamin B12: 0.15µg (2.54%), Vitamin E: 0.33mg (2.18%), Vitamin B1: 0.03mg (2.02%), Potassium: 65.54mg (1.87%), Vitamin B6: 0.03mg (1.57%), Vitamin B3: 0.28mg (1.41%)