

Coke Bottle Cake Recipe

Servings: 10-12

Cake Ingredients:

- 1 cup (240 mL) Coca Cola
- 2 cups (400 grams) granulated sugar
- 2 cups (240 grams) all-purpose flour
- 1/2 (120 ml) buttermilk
- 1/2 cup (120 ml) vegetable oil
- 1 teaspoon (5 ml) vanilla extract
- 2 whole eggs
- 1/2 cup (120 grams) butter
- 3 tablespoons (21 grams) cocoa powder
- 1/2 teaspoon (2.5 grams) salt
- 1 teaspoon baking soda

Cake Directions:

1. Preheat oven to 350 degrees F (177 degrees C).
2. Add Coca Cola, vegetable oil, butter, & cocoa powder into a saucepan.
3. Combine flour, sugar, baking, and salt in bowl. Whisk together. Set aside.
4. Combine eggs & quickly whisk. Add buttermilk & vanilla in a measuring cup. Whisk & set aside.
5. Place saucepan on medium-heat. Bring just to a boil while stirring. Set aside for about 5-10 minutes.
6. Mix dry ingredients, cola mixture, and egg-milk mixture on low setting until combined and smooth.
7. Prepare a 13" x 9" baking pan using a non-stick spray, wax paper, & lightly coating with cocoa powder.
8. Bake for about 30-35 minutes. Let cool completely.
9. Slice cake into 1" pieces. Freeze slices.

Assemble Coke Bottle Cake Ingredients:

- 2-liter bottle of Coca-Cola
- chocolate melting wafers (Merckens Milk Chocolate)
- batch of [vanilla buttercream frosting \(see video\)](#)
- frozen cake (cut into 1 inch slices)

Assemble Coke Bottle Cake Directions:

1. Either drink the rest of the Coca-Cola or pour into another bottle. Recap empty bottle.
2. Use a sharp knife to score the bottle label. Peel label off gently and set aside. Cut a rectangle piece out of the plastic bottle for pouring chocolate.
3. Melt your chocolate according to package directions. Pour about 1/4 to 1/2 cup of melted chocolate in plastic bottle. Place a 2-3 coats inside. Rolling the bottle to coat evenly on inside with chocolate. (Thicker coat the better with less chance to break).
4. After each coat let set in fridge for 10 minutes or so.
5. Once coats are hardened (nice & thick), coat buttercream frosting on the inside (helps cake stick to sides).
6. Take frozen cake slices & frost cake slide with buttercream. Place inside frozen chocolate bottle until bottle is full.
7. Fill opening with melted chocolate and build layers (freezing in between layers) until completely coated.
8. Carefully take your sharp knife & go around bottle cutting in small segments carefully removing plastic.
9. Attach label & bottle lid with a little melted chocolate for sticking. Hold lid til sets.
10. Serve. Store in refrigerator up to 2-3 days.

Source: CupcakeCircle.com

<http://cupcakecircle.com/one-of-a-kind-coke-bottle-cake/>