



# *Kitchen Cheat Sheet: Coca Cola Fudge Cake*

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## *Tips and Time Savers*

- Don't over mix your cake batter. Mix until it is just combined.
- Spread the spread chocolate Coca-Cola icing over the warm cake – don't let it cool too much.
- When melting the butter, be sure to whisk often so that the mixture doesn't clump or scorch.
- Do not use Diet Coke to make this recipe, it will not turn out as well.
- If you don't have buttermilk, add half a tablespoon of white vinegar to regular milk and let sit for 5 minutes.

## *Storage*

Coca-Cola cake should be stored tightly covered at room temperature for up to five days. You can freeze it for up to 3 months.

## FAQs

### **Does it really taste like Coke?**

**Not exactly — the soda adds moisture, sweetness, and a little tang, but don't expect a mouthful of fizzy cola.** Think “fudgy Southern chocolate cake,” not “carbonated candy bar.”

### **Can I use Diet Coke or Coke Zero?**

Nope. Sugar-free sodas don't bake the same and you'll end up with a sad, flat cake. If you're baking cake, commit to the sugar.

### **Can I make this as a layer cake?**

Yes! Divide the batter into two round pans and bake a little less time. Frost and stack like you're auditioning for Great British Bake Off.

### **How do I store leftovers?**

Leftovers? Cute. But if you manage it, cover tightly and keep at room temp for 2–3 days, or in the fridge up to a week.

### **Can I freeze Coca-Cola cake?**

Sure can. Wrap tightly in plastic wrap and foil, then freeze for up to 3 months. Thaw overnight and pretend you just baked it fresh.

<https://www.restlesschipotle.com/double-fudge-coca-cola-chocolate-cake-with-salted-peanut-brittle/>

## *Variations*

- Cherry Coke Cake: Swap the regular Coca-Cola for Cherry Coke and toss in a handful of chopped maraschino cherries for a retro twist.
- Nutty Fudge Cake: Stir in a cup of chopped pecans or walnuts if you like a little crunch with your chocolate.
- Layer Cake Version: Bake the batter in two round pans, trim, frost, and stack. Just don't expect bakery-level perfection unless you own a piping bag.
- Mocha Cola Cake: Replace  $\frac{1}{4}$  cup of the Coke with strong brewed coffee for an extra kick of flavor (and caffeine).
- Extra Fudgy: Fold in an extra handful of chocolate chips right before baking — because there's no such thing as "too much chocolate."

## *Nice to have*

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