HARIBO

Cola Cake with HARIBO Happy Cola Topping

Ingredients:

For the baking sheet (40 x 30 cm):
- Cooking Grease

For the cake:
- 1 cup powdered sugar
- 3 large eggs
- 1 teaspoon vanilla sugar
- 1 pinch of salt
- Zest of 1 lemon
- 1/4 cup cooking oil
- 1/4 cup cola
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 cup unsweetened cocoa powder

For the icing:
- 1 cup powdered sugar
- 2-3 tablespoons cola
- 1 tablespoon lemon juice
- HARIBO Happy Cola for decoration

Instructions:

1. Get started:
Preheat your oven to 350°F (180°C) for conventional ovens or 320°F (160°C) for convection.
Grease a baking sheet.

2. Make the cake:
1. In a large bowl, sift the powdered sugar. Add eggs, vanilla sugar, salt, and lemon zest. Beat with an electric mixer (whisk attachment) for 2 minutes until light and fluffy.
2. Stir in cooking oil and cola.
3. In a separate bowl, whisk together flour, baking powder, and cocoa. Gradually add to wet ingredients, mixing until just combined.
4. Spread batter evenly on the prepared baking sheet.
5. Bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean.
6. Let cool completely on a wire rack.

3. Make the icing:
1. In a small bowl, whisk together powdered sugar, cola, and lemon juice until smooth and thick.
1. Spread icing evenly over the cooled cake.
2. Decorate with HARIBO Happy Cola while the icing is still wet. Let icing set completely before serving.

4. Tips:
- For a thicker cake, you can use an 8 or 9-inch square baking pan. Adjust baking time accordingly.
- For a richer flavor, use dark cocoa powder.

ENJOY!