Basic 2-Ingredient Soda Cake Recipe

Using Sprite with a boxed cake mix is a great way to replaces traditional eggs, oil, and water with a single 12-ounce can of lemon-lime soda. It produces a lighter, fluffier and very moist cake with a slight citrus flavor, while also reducing the overall fat content.

Ingredients: 1 box lemon or white cake mix and 1 can of Sprite or lemon-lime soda. For a chocolate or dark cake mix, use a dark soda.

Method:

1. Preheat oven to 350°F (175°C).
2. Combine the cake mix and the can of soda in a large bowl.
3. Mix until smooth (some small lumps may remain).
4. Pour into a greased 9x13 inch pan.
5. Bake for 25–35 minutes, or until a toothpick inserted into the center comes out clean.

Add-ins: While not required, adding 2 large eggs to the mixture can result in a less crumbly, and fluffier cake.



Basic 2-Ingredient Soda Cake Recipe

Using Sprite with a boxed cake mix is a great way to replaces traditional eggs, oil, and water with a single 12-ounce can of lemon-lime soda. It produces a lighter, fluffier and very moist cake with a slight citrus flavor, while also reducing the overall fat content.

Ingredients: 1 box lemon or white cake mix and 1 can of Sprite or lemon-lime soda. For a chocolate or dark cake mix, use a dark soda.

Method:

1. Preheat oven to 350°F (175°C).
2. Combine the cake mix and the can of soda in a large bowl.
3. Mix until smooth (some small lumps may remain).
4. Pour into a greased 9x13 inch pan.
5. Bake for 25–35 minutes, or until a toothpick inserted into the center comes out clean.

Add-ins: While not required, adding 2 large eggs to the mixture can result in a less crumbly, and fluffier cake.

