

Coffee Chocolate Cake

Heart Health

Items Needed: bowl, whisk, spatula, 8 inch baking pans, or 9x13 baking pan, cooling rack.

Ingredients:

- ½ cup dark chocolate chips
- ½ cup hot coffee
- ¼ cup canola oil, olive oil blend or some sort of neutral plant based oil
- ½ cup of unsweetened applesauce
- 1 tsp vanilla
- 1 ½ cup AP flour
- 1 cup of granulated sugar
- ¼ cup cocoa powder
- 1 tsp baking powder
- ¼ tsp salt

Glaze:

- 2 Tbsp of Butter
- 2 Tbsp of Boiling Water
- 1/3 cup dark chocolate chips
- 1 cup powdered Sugar

Directions:

1. Gather your ingredients together so you have everything ready to go. And preheat your oven to 350 derees.
2. Brew coffee or make a pourover and pour hot coffee over the chocolate chips, let sit for about a minute while the coffee melts the chocolate chips. Whisk together until no large pieces of chocolate chips remain.
3. Add the rest of the wet ingredients to the chocolate mix: oil, applesauce, and vanilla.
4. In another mixing bowl, combine the dry ingredients and give a quick stir with your whisk.
5. Combine the ingredients and whisk together until it is a thick batter.
6. Rub baking pans with either butter or Crisco and then coat with flour. This will keep the cake from sticking to the pan.
7. Pour batter into either two cake pans if you are wanting a 2 layer cake, or into 1 cake pan for one layer.
8. Bake for 20-25 minutes depending or until a knife inserted in the middle comes out clean.
9. Let cool and assemble glaze from above.
10. Melt chocolate and butter in a microwave safe container in 30 second intervals.
11. Mix until smooth and creamy. Whisk in the powdered sugar and boiling water until a glaze like consistency is reached. If it seems too thick, microwave for 10 seconds to soften up, or add a bit more water if the microwave doesn't soften the glaze enough.



Nutrition Information: Per 1/10th of a recipe

Cal: 339 Fat: 11.9 g Carbs: 57.6 mg Fiber: 2.4 g Protein 3.2 g

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