

Mocha Fudge Cake



Serves 18

Ingredients:

- 1¼ cup unbleached flour
- ¾ cup oat flour
- 1 cup + 2 tbsp sugar
- ¼ cup + 2 tbsp cocoa powder
- 1½ tsp baking soda
- ½ tsp salt
- 1 cup skim milk
- ¾ cup + 1 tsp coffee, cooled to room temperature
- 1 tbsp distilled white vinegar
- 1½ tsp vanilla extract
- ½ cup chopped walnuts

Glaze:

- 1 cup powdered sugar
- 2 tbsp cocoa powder
- 5 tsp coffee at room temperature
- 1½ tsp vanilla extract

Procedure:

- Place the flours, sugar, cocoa, baking soda, and salt in a large bowl and stir with a wire whisk to mix well.
- Place the milk, coffee, vinegar, and vanilla extract in a small bowl, and stir to mix well.
- Add the milk mixture to the flour mixture, and stir with a wire whisk until the batter is smooth.
- Stir in the walnuts.
- Pour the batter in a greased pan.
- Bake at 175°C/ 350°F for 30 minutes.
- To make the glaze, place all of the glaze ingredients in a small bowl, and stir until smooth.
- Spread the glaze in a thin layer over the hot cake.

Per serving:

- Calories: 145
- Protein: 3 gm
- Carbohydrates: 29 gm
- Fat: 3 gm