

CHOCOLATE CAKE

Ingredients:

- 1½ c. White Mountain Foods Bulgarian Yogurt
- 1 Tbsp. unbleached white flour
- 1 tsp. Dutch processed cocoa
- 1/2 c. unbleached white flour and 1/2 c. whole wheat flour
- 2/3 c. Dutch processed cocoa
- 1½ tsp. baking soda
- ½ c. butter or margarine, softened
- 1½ c. ice syrup
- 2 eggs or egg substitute
- 1 tsp. vanilla extract

Directions:

Mix 1 T. of flour with 1 tsp. of cocoa and dust the inside of a greased 9-inch bundt or tube pan with this mixture, shaking out any excess. Sift 2 cups flour and 2/3 cup of cocoa together with the baking soda; set aside. In a large mixing bowl cream the butter, vanilla, and rice syrup together. Beat in the eggs, one at a time. Add the flour mixture alternately with the yogurt in three parts. Do not over mix. Pour the batter into the prepared pan and bake in a 350° oven for 45-55 minutes. Cool for 10 minutes before inverting onto a rack to cool completely.