



## Chocolate Mocha Cake Recipe

This chocolate coffee cake is a perfect Valentine's treat. While the ganache on top looks decadent, this is a diabetic recipe, and heart healthy, too. Yield: 20 servings

**Diabetic Recipe** - **Heart Healthy Recipe**

### **Creamed Ingredients:**

1/3 Cup butter  
1/4 Cup low-fat cream cheese  
3/4 Cup sugar  
1 egg

### **Wet Ingredients:**

3/4 Cup buttermilk  
1/4 Cup brewed coffee  
1/3 Cup fat-free chocolate sauce  
2/3 tsp vanilla extract

### **Dry Ingredients:**

1 3/4 Cup all-purpose flour  
1/2 Cup cocoa powder  
2 tsp baking powder  
1/2 tsp baking soda  
1/2 tsp salt

### **Ganache:**

1/3 Cup evaporated skim milk  
2/3 Cup semi-sweet chocolate chips

Preheat oven to 325 degrees. Lightly coat a 9-inch bundt pan with cooking spray. Dust with all-purpose flour.

In a medium mixing bowl, cream butter, cream cheese, and sugar with an electric mixer on low speed until sugar is dissolved. Add egg and mix until combined.

In another medium bowl, sift together dry ingredients; flour, cocoa powder, baking powder, baking soda and salt.

In a third medium bowl, combine wet ingredients: buttermilk, vanilla, coffee and chocolate sauce.

Add half of dry ingredient mixed to creamed mixture, and mix on low speed for 30 seconds. To this, add half of wet ingredient mixture, and mix until just combined. Add remaining dry ingredient mixture, and mix for about 30 seconds. Add remaining wet ingredient mixture, and mix briefly until smooth.

Pour into bundt pan, bake for 30 – 35 minutes or until toothpick inserted in center comes out clean.

Remove from oven and let sit for 15 minutes on a wire rack to cool. Invert cake onto a large plate and let cool completely before pouring ganache on top.

**Nutrition facts (per serving):** Calories: 139, Fat: 5g, Saturated Fat: 2.5 g, Cholesterol: 22.5 mg, Sodium: 146 mg, Carbohydrates: 23g, Fiber: 1g, Protein: 3g