

# Chocolate Cake with Raspberries

*Serves 12*

## **Cake:**

### **Dry Ingredients:**

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

### **Wet Ingredients:**

2 large eggs  
1 cup skim milk  
1 1/3 cups agave nectar  
1/2 cup canola oil  
2 tsp vanilla  
1 cup boiling water

### **Cake Steps:**

Preheat oven to 325°F. Whisk dry ingredients together. Add wet ingredients—mixing the hot water in last. Beat with hand mixer for 2 minutes. Batter will be thin. Pour batter into either two 9-inch rounds or one 9x13 inch pan or cupcake pan (filling each about 2/3 full.) Bake for 30 to 35 minutes or until toothpick inserted in middle comes out clean. Let cool for 30 minutes before icing.

Top each slice with 1/3 cup fresh raspberries and a dusting of powdered sugar (about 1/4 tsp)



### **Nutritional Facts**

Serving Size: One slice/piece

|               |        |
|---------------|--------|
| Calories      | 310    |
| Total Fat     | 11 g   |
| Saturated Fat | 1.5 g  |
| Cholesterol   | 35 mg  |
| Sodium        | 350 mg |
| Carbohydrate  | 52 g   |
| Dietary Fiber | 5 g    |
| Sugars        | 32 g   |
| Protein       | 5 g    |

### **Diabetic Exchanges**

|              |     |
|--------------|-----|
| Protein      | 1   |
| Carbohydrate | 3.5 |
| Fat          | 1.5 |