

CHOCOLATE CAKE

Ingredients:

1½ cups White Mountain Foods Bulgarian Yogurt
1 T. flour
1 tsp. Dutch processed cocoa
2 cups flour
2/3 cup Dutch processed cocoa
1½ tsp. baking soda
½ cup butter or margarine, softened
1½ cup 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.