

Devil's Food Cake

This cake might seem like the devil's work, but the ingredients are angelically light! Indulge yourself with this not-so-naughty chocolate cake!

Serves 8-10

Ingredients

2 cups whole wheat flour, plus flour for dusting pan
3/4 cup granulated sugar
1/2 cup unsweetened cocoa powder
1 cup dark brown sugar
2 egg whites
1 tablespoon baking soda
1 cup low-fat 1% buttermilk
1/4 cup vegetable oil
1 cup strong brewed coffee, chilled
1 teaspoon vanilla
non-fat cooking spray

Directions

Preheat oven to 350° F. Coat a 9-inch cake or spring-form pan with non-stick spray. Dust with flour; shake off excess. Over a large mixing bowl, sift flour, granulated sugar, cocoa powder and baking soda. Whisk in brown sugar, eggs, buttermilk, vegetable oil, coffee, and vanilla.

Pour into pan. Bake 35-40 minutes, or until a toothpick inserted in center comes out clean. Serve warm or completely cool before icing with chocolate sour cream icing.

Make It A Meal

Serve with Chocolate Sour Cream Icing, Chicken Paprikash, Pickled Cucumber Salad.

Wine Pairing

Red Zinfandel