



## **Chocolate Cake with Raspberries**

### **Cake:**

#### **Dry Ingredients:**

1¾ cup all-purpose flour  
¾ cup powdered cocoa  
1½ tsp. baking powder  
1½ tsp. baking soda  
½ tsp. salt

#### **Wet Ingredients:**

2 large eggs  
1 cup of skim milk  
1 1/3 cups agave nectar  
½ cup canola oil  
2 tsp. vanilla  
1 cup of 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 ¼ tsp)

Serves 12

#### **Nutrition Facts**

Serving Size: One slice/piece  
Calories 310  
Total Fat 11g  
Saturated Fat 1.5g  
Cholesterol 35mg  
Sodium 350mg  
Carbohydrates 52g  
Dietary Fiber 5g  
Sugars 32g  
Protein 5g

#### **Diabetic Exchanges**

Protein 1  
Fat 1.5  
Carbohydrates 3.5

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