

## RECIPE CORNER (from CanPKU News Issue no. 7, March 2012)

### Chocolate Cake

This Easter make a delicious low-protein chocolate cake that the whole family will enjoy! This cake is light and moist and DELICIOUS.



### Ingredients

- 6 tbsp oil
- 2 tbsp cocoa
- 1.5 cups of Loprofin flour mix
- 1 cup sugar
- 1 tsp baking powder
- 1 cup of cold water or coffee
- 1 tsp vanilla extract
- 1 tbsp vinegar
- 1 tsp salt

### Method

Pre-heat oven to 175 degrees C. Sift the Loprofin flour into a bowl. Add the remaining dry ingredients and whisk together (the whisk is important as it helps to keep the air in the mixture). Add all liquid ingredients and mix on high with an electric mixer until the batter is nice and smooth. Pour the mixture into a cake tin or cupcake cases.

Bake at 175 degrees C for 35 - 40 minutes for a cake, or 20 - 30 minutes for cupcakes. The cake is done when a skewer comes out clean. Decorate as desired and don't forget... you can have some fun with it! This recipe freezes well.