



Dark Chocolate Avocado Cake

Makes 8 slices. Recipe from MyRecipes.com.

Ingredients

Cake:

3 cups all-purpose flour
5 tbs dark chocolate cocoa powder
2 tsps baking powder
2 tsps baking soda
½ tsp kosher salt
¼ cup canola oil
1 ripe avocado, mashed until smooth
2 cups water
2 tbs white vinegar
2 tsps vanilla extract
2 cups sugar

Frosting:

2 ripe avocados, mashed until smooth
2 cups confectioner's sugar
5 tbs dark chocolate cocoa powder

Nutritional info

Calories	709
Fat	22.9g
Sodium	472mg
Carbohydrate	127g
Dietary Fiber	9g
Sugars	80g
Protein	7.5g
Iron	4mg
Potassium	717mg

Directions

1. Preheat oven to 350. Grease and flour two 9" round cake pans.
2. In a large bowl, whisk first five ingredients.
3. In another bowl, whisk canola oil and next four ingredients. Once combined, add sugar.
4. Pour wet avocado mixture into flour mixture and mix well until smooth. Divide batter evenly between cake pans. Bake cake in two 9" round cake pans, checking for doneness after 30 minutes.
5. To frost, combine all frosting ingredients in a large bowl and beat with an electric mixer until combined and fluffy. Allow cakes to cool in pans, then turn out after 15 minutes to cool completely. Add a layer of frosting on first cake layer, then top with second cake layer. Add remaining frosting to the top of cake.

NOTES:

If you want to frost the sides of the cake, double your frosting.