



CHOCOLATE YOGURT CAKE

If you know me, you know I love chocolate, and this cake is one of my favorite ways to enjoy it. Light, and not overly sweet, you can enjoy this cake anytime of day -- even for breakfast. Make it ahead, it's best the next day.

Serves: 10

Total Time: 2 - 2½ hours

Smári

INGREDIENTS

- 2 sticks unsalted butter, plus 1 tablespoon for greasing, room temperature**
- 2 cups granulated sugar**
- 2 eggs**
- 4 tablespoons cocoa powder, plus additional 3 tablespoons for dusting**
- 2 teaspoons vanilla extract**
- 8 oz (230 g) Smári Pure Nonfat**
- 2 teaspoons baking soda**
- 2 ½ cups all-purpose flour**
- ¼ teaspoon salt**
- 1 cup boiling water**
- ¾ cup bittersweet chocolate chips**

PREPARATION

- 1) Preheat the oven to 325°f.
- 2) Grease and dust a 9in. tube or Bundt pan with butter and cocoa powder. Set aside.
- 3) Cream the butter and sugar in a standing mixer with the whisk attachment, approximately 5 minutes. Add the eggs, one at a time, and beat until fully incorporated. Turn off the mixer to add cocoa and vanilla, and then beat until fully combined, about 2 minutes.
- 4) Stir together the yogurt and baking soda. Whisk into butter and cocoa mixture until just mixed. Sift together the flour and salt and add to the wet mix. Mix, on medium speed, for 30 seconds. Scrape edges and then add the boiling water and mix again until just combined. This batter will be runny. Fold in chocolate chips.
- 5) Bake for 1-1 ½ hours or until your cake tester comes out clean. Cool for 10 minutes in the pan before inverting onto a rack to cool completely.

