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Chocolaty Coconut Party Torte

Makes 16 Servings

Ingredients

- 8 ounces semisweet chocolate chips (about 1 1/4 cups)
- 1/2 cup canola oil
- 1 cup sugar
- 1/2 cup whole wheat flour
- 1/2 cup unsweetened cocoa powder, sifted
- 1/4 cup shredded coconut
- 5 large eggs, beaten
- Powdered sugar
- 2 pints fresh raspberries
- Light whipped cream, optional

Directions

1. Preheat the oven to 350°F.
2. Butter a 9-inch-diameter springform pan and dust with sugar. Set aside.
3. Stir the chocolate chips and canola oil in a medium saucepan over low heat until melted, about 2 minutes. Remove from the heat.
4. Whisk the sugar, flour, cocoa powder, and coconut in a large bowl until well combined. Whisk in the eggs until well blended. Add the melted chocolate mixture and whisk to combine.
5. Pour the batter into the prepared pan. Smooth the top with a spatula. Bake 35 minutes, or until a toothpick inserted in the center comes out clean.
6. Cool completely in the pan on a rack. Remove from the pan, then sprinkle with powdered sugar and serve with fresh raspberries and a dollop of light whipped cream as desired.

Nutrition Information per Serving: 250 calories, 14g fat (4g saturated, 0.8g omega-3), 25mg sodium, 30g carbohydrate, 4g fiber, 4g protein, 15% vitamin C

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