

Chocolate-Orange Cake

READY IN



55 min.

SERVINGS



16

Directions

- Combine the flours, sugar, baking soda, salt, cocoa, and cinnamon in a large mixing bowl.
- Add the yogurt, vanilla, balsamic vinegar, water, and orange juice. Beat by hand or with a mixer on low speed just until well-combined, about 1-2 minutes. Stir in the grated orange peel, and pour into the prepared pan.
- Bake for about 30-40 minutes, until a toothpick inserted in the middle comes out clean. Cool in the pan for 10 minutes and then invert it onto a serving platter and cool completely. When the cake is cool, make the icings. For each icing, mix the ingredients in separate small bowls. One half teaspoon at a time, stir in enough extra orange juice to make a drizzling consistency.
- Drizzle the chocolate icing over the cake, wait a few minutes for it to set, and then drizzle the orange icing.

Nutrition Facts



■ PROTEIN 0% ■ FAT 0% ■ CARBS 0%

Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:0, Nutrition Score:0%

Nutrients (% of daily need)

Calories: 0 (0%), Fat: 0 (0%), Saturated Fat: 0 (0%), Carbohydrates: 0 (0%), Net Carbohydrates: 0 (0%), Sugar: 0 (0%), Cholesterol: 0 (0%), Sodium: 0 (0%), Alcohol %: 0% (100%), Protein: 0 (0%)