

Bank Kitchen Recipes: Less-sugar Mocha Hazelnut Cake

Prep-time: 10-15 mins. Bake time: 20-25 mins. Serves: 8-10 people

Mocha-Hazelnut Cake Mix

3/4 c. butter, 1 c. no-calorie sweetener, granulated (ex: Splenda®), 1/2 c. nonfat dry milk powder, 1/4 c. firmly packed Splenda® brown sugar blend, 6 (1 oz.) squares semi-sweet baking chocolate, melted, cooled slightly, 3 whole eggs, 2 1/2 c. flour, divided, 2 t. baking soda, 1/4 t. salt, 1 3/4 c. brewed hazelnut coffee, cooled, (if flavored coffee not available, use regular blend, and add 1/4 to 1/2 t. almond extract, or similar flavoring of choice)

Preheat oven to 350 degrees Fahrenheit. Beat butter, sweetener, dry milk powder and brown sugar blend in large bowl with electric mixer on medium speed for two minutes or until light and fluffy. Blend in chocolate. Add eggs, one at a time, beating with electric mixer on low speed after each addition until well blended. Add 1/2 c. of the flour, the baking soda and salt; mix well. Add remaining 2 cups flour alternately with the coffee, beating until well blended after each addition.

Pour evenly into two greased and floured 9-inch round layer pans.

Bake 20 to 25 min. or until toothpick inserted in centers comes out clean.

Cool 10 minutes, remove from pans to wire racks. Cool completely. Frost with Mocha-Hazelnut Cream Cheese Frosting.

Mocha-Hazelnut Cream Cheese Frosting

1 (8 oz.) package Neufchatel cheese (or low-fat cream cheese), 1/2 c. butter, 4 (1 oz.) squares semi-sweet baking chocolate, melted, cooled slightly, 1 c. Splenda® no-calorie sweetener, granulated, 1/2 c. firmly packed Splenda® brown sugar blend, 1/4 c. cold brewed hazelnut coffee (or add flavoring as above)

Beat Neufchatel cheese and butter in large bowl with electric mixer on medium speed until well blended. Add chocolate; mix well. Add sweetener and brown sugar alternately with the coffee, beating after each addition until well blended. Beat an additional two-to-three minutes, or until light and fluffy. Use immediately. Refrigerate leftover.

