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Chocolate Orange Almond Cake (DF)

Yield: 12 min Total Time: 65 min

Recipe from: https://www.recipeschoose.com/recipes/chinese-doilies-recipe

Ingredients:

- 1 cup unbleached all-purpose flour
- 1 cup brown sugar
- 1/2 cup unsweetened cocoa powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup orange juice preferably organic fresh-squeezed orange juice
- 1/3 cup cooking oil I used canola
- 1 teaspoon almond extract
- 1 egg
- 1 doily 8-inch
- 1 tablespoon confectioner's sugar

Nutrition:

- 1. Calories: 160 calories
- 2. Carbohydrate: 24 grams
- 3. Cholesterol: 20 milligrams
- 4. Fat: 7 grams
- 5. Fiber: 1 grams
- 6. Protein: 2 grams
- 7. SaturatedFat: 1 grams
- 8. Sodium: 125 milligrams
- 9. Sugar: 14 grams

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