

Lighter Chocolate Cake with Greek Yogurt Frosting

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chocolate-cake-with-greek-yogurt-recipe>

Ingredients:

- 1 cup all purpose flour
- 1/3 cup cocoa powder unsweetened
- 1/2 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 cup sugar
- 2 tablespoons canola oil
- 1 egg
- 3/4 cup Greek yogurt 0% fat
- 1 pinch salt
- 1/2 cup brewed coffee or 1/4 cup espresso mixed with 1/4 cup water, room temp
- 6 ounces light cream cheese
- 3/4 cup Greek yogurt strained, squeeze liquid out through a cloth or paper towel
- 1 1/2 cups powdered sugar
- 2 tablespoons butter softened to room temp
- 1 tablespoon coconut flour
- 1 teaspoon vanilla

Nutrition:

1. Calories: 690 calories
2. Carbohydrate: 107 grams
3. Cholesterol: 105 milligrams
4. Fat: 25 grams
5. Fiber: 4 grams
6. Protein: 13 grams
7. SaturatedFat: 12 grams
8. Sodium: 760 milligrams
9. Sugar: 77 grams

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