



With our compliments

Danielle's Chocolate Cake

For the cake You will need:

15 oz Danielle's Chocolate Cake Mix.

5 tbs. softened unsalted butter

2 large eggs *

1 cup low-fat buttermilk or low-fat yogurt

Preheat oven to 350°. Lightly oil a 9-inch round cake pan or an 8-inch square pan. Beat butter until fluffy. Add cake mix and beat until crumbly.

Add eggs and beat. Beat in buttermilk or yogurt. Spoon into prepared pan.

Bake 40-45 minutes. Cool 10 min. in pan. Turn onto rack and cool completely. Frost and serve. Yield: 10 servings

For Lactose-Free version:

Replace butter with oil and use water in place of buttermilk. Beat all ingredients together. Batter will be runny. Pour into prepared pan and bake 30 minutes.

***For egg-free version**

Replace eggs with ½ cup soft silken tofu and add 1 tsp. baking powder plus 1 tsp gluten-free vanilla. Bake 30 min.

Danielle's Peanut Butter Cup Frosting

1 cup smooth peanut butter

4 oz low-fat cream cheese

½ cup milk

1½ tsp vanilla

2 cups confectioner's sugar (more for stiffer frosting)

2 layers of Danielle's Chocolate Cake

½ cup (about 6) chocolate covered peanut butter cups, crumbled.

Beat first five ingredients together until smooth and fluffy. Frost chocolate cake layers. Sprinkle with peanut butter cups. Refrigerate until time to serve.