



## Red Velvet Cake With Conversation Heart

### INGREDIENTS:

1 ¾ cups All purpose flour  
2 cups Sugar  
¾ cup Cocoa powder  
2 teaspoons Baking soda  
1 teaspoons Baking powder  
1 teaspoons Salt  
1 cup Cottage cheese, 1%, pureed  
½ cup Non fat plain yogurt  
2 each Eggs  
1 ½ teaspoons Vanilla extract  
1 cup Coffee, hot, freshly brewed  
1 tablespoon Red food coloring

### PREPARATION:

- Preheat oven to 350°F.
- In medium size bowl, sift all dry ingredients.
- In stand mixer bowl (or any other mixing bowl), add pureed cottage cheese and non fat plain yogurt.
- Alternate between adding the dry mix and the two eggs.
- Then add the vanilla extract, red food coloring and hot coffee.
- Mix until batter is well incorporated; scrape the sides of the bowl to make sure all dry ingredients are in the mix.
- Spray two 8 inch cake pans with non stick pan spray.
- Pour batter as evenly as you can into each cake pan.
  - Batter will be slightly runny
- Bake in oven for about 30 to 35 minutes.

\* *Chef's note: This recipe will also convert to 16 cupcakes.*

**Servings: 16**  
**Calories: 170**  
**Fat Grams: 2**

