



## Level 4 Chocolate Cake







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IDDSI LEVELS



## NUTRITION

### Serving Size:

1 portion (One slice, cupcake or one #20 scoop)

**Calories:** 190

**Total Fat:** 8g

**Saturated Fat:** 1.5g

**Cholesterol:** <5mg

**Sodium:** 95mg

**Total Carb:** 27g

**Dietary Fiber:** <1g

**Total Sugars:** 15g

**Added Sugars:** 3g

**Protein:** 4g

**Vitamin D:** 2% DV

**Calcium:** 4% DV

**Iron:** 0% DV

**Potassium:** 2% DV

## INGREDIENTS

|   | 1 SERVINGS | 8 SERVINGS             | 16 SERVINGS     |
|---|------------|------------------------|-----------------|
| <b>THICK &amp; EASY® Texture Modified Bread and Dessert Mix</b><br>Item: 118519 | 2 Tbsp     | 1/2 bag (about 1 cup)  | 1 bag           |
| Vegetable oil   | 1/2 Tbsp   | 4 Tbsp                 | 8 Tbsp          |
| Cocoa Powder  | 1 tsp      | 2 Tbsp + 2 tsp         | 1/3 cup         |
| Sugar   | 3/4 tsp    | 2 Tbsp                 | 4 Tbsp          |
| Milk, hot   | 3 Tbsp     | 1 1/2 cups             | 3 cups          |
| Chocolate Syrup   | 2 tsp      | 1/3 cup                | 2/3 cup         |
| Whipped Topping or Frosting of choice   | 2 Tbsp     | 1 cup                  | 2 cups          |
| Pan Size  | Muffin cup | Small cake or loaf pan | 8-inch cake pan |

## DIRECTIONS

1. Lightly spray pan(s) with non-stick cooking spray.
2. Combine THICK & EASY® Texture Modified Bread and Dessert Mix, cocoa powder, and sugar in a mixing bowl.
3. Add oil and stir until mixture resembles wet sand.
4. Add chocolate syrup to hot milk and stir until blended.
5. Add milk to bread mixture and stir briskly until mixture begins to thicken.
6. Portion into pan or muffin cups and spread evenly.
7. Cover and allow to rest at room temperature or in refrigerator for a minimum of 30 minutes.
8. Frost and cut into individual portions (16 slices per 8-inch pan).
9. Serve one cake slice (1/16 of cake) or one cupcake per serving.

## SERVING SUGGESTIONS

- Sprinkle finely shaved chocolate on top of frosted cakes.
- Top each serving with hot fudge sauce in place of whipped topping or frosting.
- Pair cakes with desired flavor of Magic Cup™ Dessert for an added treat!

