

PEPPERMINT CHOCOLATE LOAF CAKE

 10 servings  Prep: 10 mins  Cook: 25 mins



INGREDIENTS

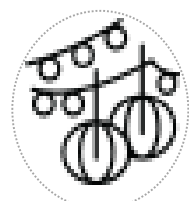
170g Mixed wholegrain flour
(white flour with 25% wholegrain flour)
160g Sugar
30g Unsweetened cocoa powder
1 tsp Baking soda
½ tsp Salt
1 tsp Vanilla flavour
¼ tsp Peppermint flavour
80g Oil

OPTIONAL

¼ cup dark chocolate chips
Mint leaves (to garnish)

METHODS

1. Preheat oven to 160°C.
2. Line baking pan with baking paper.
3. In a mixing bowl, mix together flour, sugar, cocoa powder, baking soda and salt.
4. Add vanilla flavour, peppermint flavour, oil and 200ml water to dry ingredients. Mix well until lumps are removed.
5. Bake in oven for 25-30 mins. Leave to cool.



FESTIVE
DISHERS

Nutrition Information (per serving)

Energy 200kcal, Carbohydrate 28.3g, Protein 2.4g, Fats 8.7g, Saturated Fats 2.1g, Polyunsaturated Fats 2.8g, Monounsaturated Fats 3.3g, Cholesterol 0mg, Dietary Fibre 1.6g, Sodium 242mg, Potassium 168mg, Phosphate 48mg