

## Sauerkraut Chocolate Cake

Yield: 12 servings

### Ingredients:

2/3 cup sauerkraut, firmly packed	2/3 cup unsalted butter
2¼ cups sifted all-purpose flour	1 teaspoon vanilla extract
¼ teaspoon salt	1½ cups granulated white sugar
1 teaspoon baking powder	3 large eggs
1 teaspoon baking soda	1 cup strong coffee (room temperature)
½ cup unsweetened cocoa powder	

### Procedure:

Butter two 9-inch round cake pans, line the bottoms with waxed paper (cut to fit), butter the exposed side of the paper and then dust the inside of the pans with fine, dry, unseasoned bread crumbs. Tap out excess crumbs. Place the kraut in a bowl and cover with cold water. Drain the kraut and squeeze to remove most, but not all, of the liquid. Finely chop the kraut and set aside. Sift together in a bowl the flour, salt, baking powder, soda and cocoa. In a large mixing bowl, beat the butter until soft and then beat in the vanilla, sugar and eggs, one egg at a time. Add one-third of the dry ingredients to the butter mixture and blend. Add one-half of the coffee and blend again. Follow this alternating method until all the dry ingredients and coffee are incorporated and the batter is smooth. Stir in the kraut. Place half the batter in each pan and smooth. Bake at 350 F about 30 minutes or until a wooden pick inserted into the center of each cake comes out clean. Remove cakes from the

about 300  
calories and  
12 grams of fat  
per serving

oven and allow to cool slightly before inverting pans and removing cakes. Place cakes on wire racks, remove wax paper from cake bottoms and let cool with flat sides up. Frost with your favorite icing recipe.

**To keep calories in check, dust the top with powdered sugar instead of frosting the cake.**

NDSU Agriculture Communication

*prairie share*



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