



INDIANA STATE FAIR RECIPE TRAIL

Died and Went to Heaven Chocolate Cake

COURTESY OF



Ingredients

- 1 3/4 cups all-purpose flour
- 1 cup Swerve Granulated
- 3/4 cup dark cocoa powder
- 1 1/2 teaspoons baking soda
- 1 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 1/4 cup buttermilk
- 1 cup packed Swerve Brown
- 2 large eggs, slightly beaten
- 1/4 cup canola oil
- 2 teaspoons pure vanilla extract
- 1 cup hot strong black coffee



Instructions

1. Preheat oven 350 degrees.
2. Lightly oil 12 cups Bundt pan or coat with nonstick cooking spray.
3. Dust pan with flour, invert and shake out the excess.
4. In a large mixing bowl, whisk together flour, Swerve granulated sugar, cocoa powder, baking soda and salt.
5. Add buttermilk, Swerve brown sugar, eggs, oil, and vanilla.
6. Beat with electric mixer on medium speed for 2 minutes.
7. Whisk in hot coffee until completely incorporated (batter will be quite thin).
8. Pour batter into prepared pan.
9. Bake for 45-55 minutes or until cake tester inserted in center comes out clean.
10. Cool cake in pan on a rack for 10 minutes.
11. Remove from pan and let cool completely.



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Fun Facts

- This recipe was the 2024 Indiana State Fair 4-H Baked Foods Sweepstakes winner, submitted by Lauren Freeman of Wayne County.
- This recipe is a diabetic version of the cake, using Swerve rather than regular sugar.
- Swerve is a zero-calorie, non-glycemic sugar substitute made from erythritol and oligosaccharides, with natural flavors added. It's designed to taste, bake, and measure like sugar.
- In 2024, 5,714 Indiana 4-H members enrolled in the Foods project to learn baking and preservation skills.
- 4-H is for youth K-12 and is offered in all 92 counties.