

Recipe Name: Whole Wheat Espresso Chocolate Streusel Cake Recipe

Diet Type:

Course: Dessert

Cuisine: Continental

Quantity:



Ingredients

Ingredient	Quantity
• 1 cup Apricots - finely chopped	2
• 3/4 cup Whole Wheat Flour	
• 3/4 cup Brown Sugar (Demerara Sugar)	
• 1/2 cup Butter (unsalted) - cold and cut in a small chunks	
• 1 teaspoon Cinnamon Powder (Dalchini)	
• 4 tablespoon Sugar	
• 3/4 cup Pecans - chopped coarsely	
• 1-3/4 cup Whole Wheat Flour	
• 125 grams Butter (unsalted) - at room temperature	
• 1/4 cup Cocoa Powder	
• 225 grams Dark chocolate - coarsely chopped	
• 1 cup Brown Sugar (Demerara Sugar)	
• 1/4 cup Coffee Decoction	
• 2 Whole Eggs	
• 2 teaspoon Vanilla Extract	
• 3/4 cup Sour cream	
• 1-1/2 teaspoon Baking powder	
• 3/4 teaspoon Baking soda	

Preparation

- To begin making the Whole Wheat Espresso Chocolate Streusel Cake Recipe, first get all the ingredients ready for all the steps.
- To make the Streusel topping, combine all the ingredients in a bowl.
- Using your fingers make a coarse crumble of the mixture.



Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
420	6	55	22	4	30

