


 GLUTEN
FREE

 COST PER
SERVING
89¢

Oatmeal-brownie Bundt cake

ACTIVE 40 MIN ♦ TOTAL 2 HR 30 MIN (INCLUDES COOLING) ♦ SERVES 16

 Cooking spray,
for the pan

 1 cup (2 sticks)
unsalted butter

 6 oz semisweet
chocolate, chopped

1 cup almond meal

½ tsp baking powder

½ tsp baking soda

5 large eggs

 2 cups confectioners'
sugar

 ½ cup chopped nuts
(such as almonds)

1½ cups rolled oats

 1 cup semisweet
chocolate chips

¼ cup heavy cream

- 1 Heat oven to 350°F. Coat a 12-cup Bundt pan with cooking spray.
- 2 Place the butter and chopped chocolate in a medium microwave-safe bowl. Microwave on high, stirring every 30 seconds, until the chocolate is melted and the mixture is smooth. Let cool for 5 minutes.
- 3 Meanwhile, in a medium bowl, whisk together the almond meal, baking powder and baking soda.
- 4 Transfer the chocolate mixture to the bowl of an electric mixer. On medium speed, beat in the eggs one at a time. Reduce the speed to low and add the almond mixture, mixing just until combined. Mix in the sugar, nuts and oats.
- 5 Transfer the mixture to the prepared pan and bake until a wooden pick inserted into the center comes out nearly clean, 45 to 50 minutes. Let the cake cool in the pan for 15 minutes, then invert onto a wire rack to cool completely.
- 6 Meanwhile, in a small microwave-safe bowl, microwave the chocolate chips in 30-second bursts until they begin to melt. Add the cream and microwave for 15 seconds; stir until smooth. Let cool for 5 to 10 minutes, then spoon over the cake.

 PER SERVING 388 CAL, 19 G FAT (13 G SAT FAT), 94 MG CHOL,
85 MG SOD, 6 G PRO, 35 G CAR, 0 G FIBER