



# Chocolate Oatmeal Rhubarb Poke Cake

## Ingredients:

### Dry:

- 1 package of IP Chocolate Drink Mix
- 1 package of IP Apple Oatmeal
- 1/2 tsp of baking powder

### Wet:

- 1 beaten egg
- 1/2 cup of rhubarb purée add 1 tbsp strawberry syrup and divide into 2 1/4 cup servings - use 1/4 cup in batter and reserve 1/4 cup for topping
- 2-4 tsp of grape seed oil
- 2 tbsp of Walden Farms chocolate sauce
- 1 ounce of water

## Directions:

Mix all ingredients well.

Mix wet into dry ingredients and mix well pour in a small baking pan.

Bake at 350 for 30 min. Remove from oven and cool for 10 minutes.

Using the dowel end of a wooden spoon, poke holes into your cake evenly.

Spread 1/4 cup of rhubarb purée over top of cake and let set.

Garnish with edible fresh flowers. Divide in half for 1 serving.

Rhubarb purée: is simply purée ing rhubarb - you can blanch or cook it down

for 10 minutes — cool and purée with a little sugar free sweetener of your choice.

Strawberry glaze: melt a bit of WF strawberry jam and add rhubarb purée or fine diced rhubarb.

*Recipe created by Dea Marie of Dea's Recipes.*