

## Chocolate Loaf

*Between a brownie and a bread... and low fat! Keep that New Year's resolution and enjoy!*

Bake at 350 for 45-50 minutes. 12 slices per loaf. 240 calories per slice, 4 g protein, 8 g fat, 39 g carbs, 29 mg cholesterol, 227 mg sodium.

1 3/4 cups all-purpose flour  
1/2 cup unsweetened cocoa  
1 tsp baking soda  
1/2 tsp salt  
1 Tbsp instant coffee granules  
1 egg, slightly beaten  
1/4 cup unsalted butter, melted  
1 cup buttermilk  
1 cup sugar  
2 tsp vanilla  
1/2 cup pecans, toasted and chopped  
1/cup golden raisins

Preheat oven to 350. Grease 9x5x3 loaf pan. Combine flour, cocoa, baking soda and salt in medium size bowl. Beat together coffee granules, egg, butter, buttermilk, sugar and vanilla in large bowl. Add dry ingredients, stir just until evenly moistened. Fold in pecans and raisins. Spoon into pans and smooth the top. Bake for 45-50 minutes or until toothpick comes out clean. Cool 10 minutes and remove from pan and cool completely on wire rack.