Kefir Brownie Cake

Preheat over to 350° F.
2 round layer pans, greased & lined

2½ C. whole wheat flour 2 tsp. baking soda	Mix flour and baking soda together in small bowl.
1 C. vegetable oil 2 C. room temp. liquid kefir ½ C. unsweetened cocoa 2¼ C. raw sugar 3 eggs 1 tsp. vanilla 1 C. chopped walnuts	In large bowl mix well the oil, kefir, cocoa, sugar, eggs and vanilla. Add flour mixture just to combine–don't over mix. *Batter will be thin.* Add walnuts. Divide into two pans. Bake 35 minutes or until cake springs back when lightly touched with fingertip. When <u>cold</u> turn out of pans. Frost with chocolate kefir frosting.
Chocolate-Kefir frosting ¼ C. soft kefir cream cheese 3 tablespoons cocoa powder 3 tablespoons liquid kefir 1 C. powdered raw sugar* ½ teaspoon vanilla *To make powdered raw sugar, place raw sugar in blender and turn on high until white and powdery.*	*(If freezing cake, make frosting and ice cake same day you serve .)* Combine cream cheese, cocoa powder, kefir and powdered sugar. Beat until smooth. Add vanilla. When cake is cooled, place 1 layer on serving plate and spread with frosting. Top with remaining layer and spread frosting on top and sides of cake.