Ingredients:
- 1 egg white, lightly beaten
- 1 cup reduced-fat ricotta cheese
- 1/4 cup sugar
- 1 tablespoon cold brewed coffee
- 2 teaspoons grated orange peel
- 1/2 cup miniature semisweet chocolate chips

Batter:
- 1/2 cup sugar
- 1/2 cup cold brewed coffee
- 1/3 cup canola oil
- 1/3 cup orange juice
- 1 egg
- 1 egg white
- 1 tablespoon cider vinegar
- 1 tablespoon vanilla extract
- 1 cup all-purpose flour
- 1/2 cup whole wheat flour
- 1/3 cup baking cocoa
- 2 teaspoons baking powder
- 1/2 teaspoon salt

Directions:
In a small bowl, combine the egg white, ricotta cheese, sugar, coffee and orange peel. Stir in chocolate chips; set aside.

In a large bowl, combine the first eight batter ingredients; beat until well blended. Combine the flours, cocoa, baking powder and salt; gradually beat into sugar mixture until blended.

Transfer to a 13-in. x 9-in. baking dish coated with cooking spray. Top with heaping tablespoons of ricotta mixture; cut through batter with a knife to swirl.

Bake at 350°F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Refrigerate leftovers.