

## **RASPBERRY CREAM CAKE**

**SOURCE: TASTE OF HOME'S LIGHT & TASTY PREMIERE ISSUE**

**Cook/Prep Time: less than 1 hour**

### **INGREDIENTS:**

1 pkg (18 1/4 oz) reduced fat yellow cake mix  
1/2 tsp baking soda  
1 1/3 C water  
2 TBS baking fat replacement (e.g., Smucker's Baking Healthy - in baking aisle of market)  
4 egg whites  
Nonstick cooking spray  
1 1/3 C cold fat-free milk  
1 pkg (1 oz) sugar-free instant vanilla pudding mix  
3/4 tsp vanilla extract  
1 1/2 C unsweetened raspberries, divided  
1/2 C fat-free hot fudge ice cream topping  
1 TBS light corn syrup

### **DIRECTIONS:**

In mixing bowl, combine cake mix & baking soda - add water, fat replacement & egg whites - beat on low speed 2 minutes - pour into 2 9" round baking pans coated with nonstick cooking spray - bake 28-32 minutes at 350° F (or till toothpick comes out clean) - cool 10 minutes before removing from pans to wire racks to cool completely.

For filling: whisk milk, pudding mix & vanilla in bowl for 2 minutes or till thickened - let stand 5 minutes - place 1 cake layer on serving plate & spread with pudding mixture - sprinkle with 3/4 C raspberries - top with second cake layer - combine ice cream topping with corn syrup to achieve a glaze consistency & spread over top of cake, letting glaze drip over sides - arrange remaining berries on top.

Servings: 14 slices

[per slice: calories: 248; protein: 4g; carbohydrates: 53g; total fat: 2g; saturated fat: 1g; cholesterol: 1mg; sodium: 371mg; fiber:1g - Diabetic Exchanges: 2 starch, 1 fruit, 1/2 fat]