

# REALLY GOOD CHOCOLATE CAKE



## INGREDIENTS

1¾ cups all-purpose flour	¾ cup unsweetened cocoa powder
½ cup granulated Splenda	
½ cup Splenda brown sugar blend	1¼ cups low-fat buttermilk
1½ tsps. baking powder	¼ cup vegetable oil
1½ tsps. baking soda	¼ cup liquid egg substitute
½ tsp. salt	2 tsps. vanilla extract
	1 cup hot strong brewed coffee

## DIRECTIONS

1. Preheat oven to 350 degrees. Coat a Bundt pan with cooking spray and set aside.
2. In a large bowl, mix flour, both kinds of Splenda, baking powder, baking soda, salt and cocoa powder.
3. In a small bowl, combine buttermilk, oil, egg substitute, vanilla and coffee. Add to flour mixture, and with an electric mixer on medium speed, mix about 2 minutes or until smooth. Pour into a prepared pan.
4. Bake 35 minutes or until a toothpick inserted comes out clean. Cool in pan 5 minutes, then transfer to a cake plate.
5. Let cake cool completely before serving.  
(Confectionery Sugar is optional)



## NUTRITION FACTS

Serves 12 / Serving Size - 1 slice

Calories	139
Total Fat	5.7g
Protein	4.3g
Cholesterol	1.0mg
Sodium	354mg
Total Carbohydrates	20g
Dietary Fiber	3.2g
Sugar	1.6g