

## **LOW-FAT CHOCOLATE CAKE**

PREP: 15 – 20 min.      BAKE: 30- 40 min.    SERVINGS: 15 (cake) or 30 cupcakes

This is an old Weight Watchers recipe, 1 point per serving of cake or ½ point for cupcake.

### **INGREDIENTS**

1 box Devil's food cake mix  
Egg substitute equal to 2 eggs (or 1 whole egg plus 1 egg white only)  
4 oz. unsweetened apple sauce  
1 small can mandarin oranges  
8 oz. Fat Free Cool Whip (**for frosting**), thawed

### **Instructions:**

1. Drain juice from oranges into 2-cup measuring cup and add water to equal 1 ¼ cup liquid.
2. In a bowl, add oranges and mash. Using a mixer, mix remaining ingredients (except the cool whip) together.
3. Pour batter into a greased 9 x 13 pan or lined cupcake pan.
4. Bake at 350 degrees F. for 30-40 minutes until done.
5. Cool!
6. Frost with cool whip.