

Chocolate Cake

1 $\frac{3}{4}$ cup all-purpose flour
3/4 cup Splenda®
 $\frac{1}{4}$ cup Splenda® Brown Sugar Blend
 $\frac{3}{4}$ cup cocoa powder
1 $\frac{1}{2}$ teaspoons baking powder
1 $\frac{1}{2}$ teaspoons baking soda
 $\frac{1}{2}$ teaspoon salt
1 $\frac{1}{4}$ cups low fat buttermilk
 $\frac{1}{4}$ cup vegetable oil
2 large eggs, slightly beaten
2 teaspoons vanilla extract
1 cup hot coffee, strong

Preheat oven to 350°F. Spray a cake or bundt pan with nonstick cooking spray. In a large mixing bowl, blend flour, Splenda, Splenda Brown Sugar Blend, baking powder, baking soda, cocoa powder and salt. Combine buttermilk, oil, eggs, vanilla and coffee in a small bowl. Add liquid mixture to dry mixture and mix with electric mixer on medium speed until smooth. Pour batter into cake pan. Bake for 35 minutes. Cool. Makes 10 servings.

Nutrition information per serving: 208 calories, 6 grams protein, 8 grams fat, 27 grams carbohydrate and 390 mg sodium.