

# CHERRY ALMOND CAKE

Cherry Almond Cake

*Lower Saturated Fat, Lower Sodium, Vegetarian*

*Serves: 15 (Serving = 1 piece)*

## Nutrition (per serving)

Calories: 139

Total Carbohydrate: 28

Total Fat: 2 g

Dietary Fiber: 1 g

Saturated Fat: 1 g

Protein: 2.5 g

Sodium: 309 mg

## Ingredients

- 1 - 15.25 ounce cherry chip super moist cake mix
- 1 - 1 ounce sugar free instant vanilla pudding mix
- 6 egg whites
- ½ cup applesauce
- ¼ teaspoon almond extract
- ½ cup water
- ¼ cup slivered almonds, chopped
- ¼ cup dried cherries, chopped
- Cooking spray

## Directions

1. Preheat oven to 350 degrees Fahrenheit.
2. In a large bowl, using an electric mixer, beat cake mix, pudding mix, egg whites, applesauce, almond extract and water on low speed for 30 seconds. Next, mix on medium speed for 1 minute until completely combined.
3. Using a rubber spatula, fold in almonds and cherries.
4. Pour batter into a sprayed 9 x 13" pan. Bake for 30-35 minutes or until toothpick comes out clean.
5. Serve with whipped topping if desired.