

Foster's Body & Paint

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Black Cherry Cake

Ingredients:

- 1 package (18 ¼ oz.) white cake mix
- 1 ¼ cups water
- 4 egg whites
- 1/3 cups canola oil
- 2 cartons (6 oz. each) fat-free reduced-sugar black cherry yogurt, divided
- 1 carton (8 oz.) frozen fat-free whipped topping, thawed



Preparations:

- 1.) In a large bowl, combine the cake mix, water, egg whites and oil, beat on low speed for 30 seconds. Beat on medium for 2 minutes. Fold in one carton of yogurt. Pour into a 13x9x2 inch baking dish coated with cooking spray.
- 2.) Bake at 350 degrees for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.
- 3.) Place remaining yogurt in a small bowl; fold in whipped topping. Spread over cake. Store in the refrigerator.

Makes 15 servings

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