

Low-Point Coca Cola Cake

Ingredients:

- 2 cups flour
- 2 cups Splenda granulated sugar substitute
- 1 cup butter, melted
- 2 tsp. unsweetened cocoa
- 1 cup Coke (not diet)
- 1/2 cup fat-free buttermilk
- 2 eggs
- 1 tsp. vanilla
- 1 tsp. baking soda
- 1 1/2 cups miniature marshmallows

Combine flour and sugar in large mixing bowl. Add butter, cocoa, coke, buttermilk, eggs, baking soda, and vanilla. Mix well and then add marshmallows. Stir and then pour mixture into a 13 inch by 9 inch greased and floured (or use Pam cooking spray) cake pan. Bake at 350 degrees for 30 minutes or until toothpick inserted in the middle comes out clean. Enjoy!

Total servings = 24

Serving size = 1

Points per serving = 2.4

Frosting Ingredients (if desired):

- 1 Tbs butter
- 1 Tbs unsweetened cocoa
- 4 Tbs Coke
- 1/2 cup marshmallows
- 1 cup powdered sugar
- 2 tsp. cornstarch (to thicken)

Combine the first four ingredients in a saucepan and heat to boiling. Remove from heat and add powdered sugar. Combine and then add cornstarch, stirring frequently until it begins to thicken. Take a pastry brush and brush icing over top of cake. (I didn't use the entire amount of icing, but some may like more.) Points are calculated using all of the icing.

Points per serving with icing = 3

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)