

## Low-Point Coffee Cake

Ingredients:

- 1 box yellow cake mix
- 1 small pkg. sugar-free, fat-free instant vanilla pudding
- 1 cup light sour cream
- 3/4 cup boiling water
- 4 eggs
- 1 Tbs vanilla

Pour cake mix into a large bowl. Add package of vanilla pudding and the rest of the ingredients. Mix well. Pour half of the batter into a greased (sprayed with Pam baking cooking spray) 9-inch by 13-inch pan.

Topping:

- 1/2 cup Splenda granulated sugar substitute
- 1/3 cup brown sugar
- 1 tsp. cinnamon

Mix ingredients. Sprinkle half of the topping on the cake batter and then add remaining batter on top. Sprinkle the other half of the brown-sugar mixture on top of the cake and bake at 350 degrees for 25 to 30 minutes (or until a toothpick comes out clean when inserted into the middle). Enjoy and good luck eating just one piece!

Total servings - 15

Serving size - 1

Points per serving - 4.4

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

***"Long-range goals keep you from being frustrated by short-term failures." - James Cash Penney***