

Low-Point Pumpkin Cake

Ingredients:

- 1 2/3 cups Splenda granulated sugar substitute
- 3/4 cup Land O Lakes Light butter - softened
- 1/3 cup skim milk
- 1, 15 oz. can Pumpkin (not pumpkin pie filling)
- 2 eggs
- 2 1/2 cups flour
- 1 1/4 tsp baking soda
- 1 1/4 tsp baking powder
- 1 tsp salt
- 1 tsp ground cinnamon
- 2 tsp Pumpkin Pie spice
- 1/2 tsp All Spice
- 1/2 tsp Ginger

Combine sugar and butter. Mix well and then add eggs, pumpkin, and milk. Mix. Add spices and flour, beating at medium speed, scraping bowl often until well mixed. Pour batter into greased 13"x9" cake pan. Bake for 25 minutes at 350 degrees (or until toothpick inserted into the middle comes out clean).

Total servings = 18 pieces

Serving size = 1

Total points per serving = 1.7

Total points with 1 tsp Betty Crocker Whipped Cream Cheese or Whipped Butter Cream icing on each serving = 2.5

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