



## **Black Forest Cherry Cake**

Serves 16

4 ounces semisweet or German sweet chocolate  
1 1/3 cup sugar  
1/4 cup vegetable oil  
4 egg whites  
3 1/4 cups flour  
1 1/4 teaspoons baking soda  
1/4 teaspoon salt  
1/3 cup cocoa  
1 2/3 cups nonfat buttermilk  
2 teaspoons vanilla  
1 can light cherry pie filling  
1/4 teaspoon almond extract

### **Chocolate Glaze**

1 cup powdered sugar  
2 tablespoons cocoa  
2 tablespoons skim milk  
1/2 teaspoon vanilla

- Preheat oven to 350 degrees. Spray a 12-cup Bundt pan with cooking spray and set aside. Melt chocolate in top of double boiler or in microwave. In a large mixer bowl, cream together sugar and oil; add melted chocolate and beat well. Beat in egg whites.
- Sift together flour, baking soda, salt, and cocoa. Add to creamed mixture alternately with buttermilk beating well. Add vanilla. Set aside 2 cups of the batter and pour the remainder into the prepared pan.
- Mix cherry pie filling with almond extract and spoon in a ring over the center of the batter in the pan. Pour reserved batter over pie filling. Bake for 55 minutes or until a toothpick inserted comes out clean. Let cool and drizzle with chocolate glaze.

### **Nutritional Analysis**

One Serving = 1/16 of recipe

Calories	303
Fat	9g
Cholesterol	2mg
Sodium	109 mg
Carbohydrates	53g
Protein	7g

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### **Diabetic Exchanges**

Protein	1
Carbohydrate	3.5
Fat	2