

Lowfat Chocolate Fudge Cake

Makes: 48 servings

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Ingredients	Weight	Measure
Water		2 1/2 cups
Dried plum puree	10 oz	1 cup
Large eggs		5 each
Vanilla extract		1 1/2 Tbsp
All-purpose flour	11 1/2 oz	2 1/2 cups
Sugar	1 lb 5 oz	3 cups
Unsweetened cocoa powder	7 oz	2 1/4 cups
baking powder		4 tsp
Baking soda		1/2 tsp
Salt		1/2 tsp
Powdered sugar	1 lb 12 oz	6 1/4 cups
Nonfat milk		1 1/4 cups
Unsweetened cocoa powder	2 1/2 oz	3/4 cup

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	179	
Total Fat	1.8 g	
Protein	2 g	
Carbohydrates	38 g	
Dietary Fiber	NA	
Saturated Fat	0.2 g	
Sodium	94 mg	

Directions

FILLING

1. Preheat oven to 325 degrees F.
2. With electric mixer beat water, prune puree, eggs and vanilla until creamy.
3. In another bowl mix flour, sugar, cocoa, baking powder, baking soda and salt; mix into prune puree mixture just until thoroughly blended. Do not over beat.
4. Spread batter in greased 12" x 20" baking pan.
5. Bake about 30 minutes until toothpick inserted into center comes out clean.
6. Cool in pan. Ice cake and cut 6 x 8.

ICING

1. Mix powdered sugar, milk and cocoa in bowl until smooth.
2. Spread over cake.