

Low-Fat Candy Bar Angel Cake

This fat-free cake and low-fat topping keep the fat and calories in check.

1 package Betty Crocker® 1-step white angel food cake mix
1 cup fat-free (skim) milk
1 package 4-serving size milk chocolate instant pudding and pie filling
2 cups frozen (thawed) reduced-fat whipped topping
1 bar (1.4 ounces) chocolate-covered toffee candy, chopped

1. Bake and cool cake as directed on package for angel food cake pan (tube pan). Remove from pan. Split cake horizontally to make 2 layers. (To split, mark side of cake with toothpicks and cut with long, serrated knife.)
2. Beat milk and pudding and pie filling (dry) in large bowl, using wire whisk or hand beater, until blended. Fold in whipped topping.
3. Spread half of the chocolate mixture between cake layers; spread remaining mixture over top. Refrigerate at least 1 hour but no longer than 24 hours. Sprinkle candy over top of cake just before serving. Refrigerate any remaining cake.

Per Serving: Calories 225 (Calories from Fat 25); Total Fat 3 g (Saturated Fat 2 g);
Cholesterol 0mg; Sodium 400 mg; Total Carbohydrate 44 g (Dietary Fiber 0g);
Protein 5 g

Percent Daily Value*: Vitamin A 2 %; Vitamin C 0%; Calcium 4 %; Iron 4 %

Exchanges: 2 Starch; 1 Fruit

*Percent Daily Values are based on a 2,000 calorie diet.

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