

Banana Cake with Cool Whip Pudding Frosting

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Serves 15

Blue, Purple and Green – 4 Points

Cake

- 1 box sugar free yellow cake mix
- 1 box sugar free instant banana cream pudding (can use vanilla, but banana cream is better)
- 1 single serve unsweetened applesauce (or 1/2 cup)
- 4 eggs
- 1 tsp vanilla
- 1/2 cup water

Frosting

- 1 box sugar free instant vanilla pudding mix
- 1 cup 1% milk
- 1 8 oz tub fat free cool whip

For cake

1. Preheat oven to 350. Grease a tube pan or baking pan of choice (2- 9 inch pans or a 9×13) I have only done it in a tube and bundt pan, so I can't vouch for the outcome

in others!), set aside

2. In a large mixing bowl, combine cake mix, pudding mix, applesauce and vanilla. Mix until combined.
3. Add eggs, mix
4. Add water, mix until combined and then beat on medium speed for 2 minutes
5. Pour into prepared pan and bake for 40-50 minutes or until toothpick inserted in center comes out clean.
6. Cool for 10 minutes. If using a pan other than a 9×13, remove from pan and let cool completely.

For Frosting

1. While cake is baking, prepare frosting.
2. In a mixing bowl, combine pudding mix and 1 cup of cold milk. Whisk until combined. Let sit 5 minutes.
3. Fold in 8 oz fat free cool whip.
4. Refrigerate until ready to use, when cake is completely cool.

To finish

1. Frost cake. Cut into 15 servings. Store cake in refrigerator.