

Fresh Blueberry Bundt Cake

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Thank you WW Coach Kathleen for this great recipe!

Makes 15 servings, each serving 3 FSP

Cake

- 1 box sugar free vanilla cake mix
- 1 box sugar free, fat free instant vanilla pudding
- 1 small cup unsweetened applesauce
- 1 1/4 cup water
- 4 eggs
- 1 cup blueberries, tossed in 1 Tbsp flour
- 2 Tbsp fresh lemon juice
- zest from one lemon

Optional Glaze

- 2-3 Tbsp Swerve Confectioner's Sugar
- 1-2 Tbsp water or almond milk

1. Preheat oven to 350. Spray a bundt pan with non stick cooking spray.
2. Mix all cake ingredients together and mix with an electric mixer on low for 30 seconds. The mix on medium for 2 minutes.
3. Pour into prepared pan.

4. Bake for 40-45 minutes or until a toothpick inserted in the center comes out clean (my cake took 52 minutes)
5. Let cool in pan 10 minutes. Remove to a wire rack and let cool completely
6. If using glaze, mix Swerve and water (or milk) and drizzle over cooled cake. Let set. Cut into 15 equal slices.