



Super Soft Chocolate Cake with Oreo Cream Filling

INGREDIENTS:

Cake

1 ¾ cup All purpose flour
 2 cups Sugar
 ¾ cups Cocoa powder
 2 teaspoon Baking soda
 1 teaspoon Baking powder
 1 teaspoon Salt
 1 cup Cottage cheese, 1%, pureed
 ½ cup Nonfat plain yogurt
 2 each Eggs
 1 ½ teaspoon Vanilla extract
 1 cup Coffee, hot, freshly brewed

Cream Filling

2 cups Non fat cool whip
 6 each Oreos, reduced fat, crushed
 4 ounces Fat free cream cheese

PREPARATION:

- Preheat oven to 350°F.
- In a medium size bowl, sift all dry ingredients.
- In a separate mixing bowl (or stand mixer), add pureed cottage cheese and nonfat plain yogurt.
- To the cottage cheese and yogurt mix, alternate between adding the dry mix and the two eggs.
- Add vanilla extract and hot coffee; mix well.
- Spray two 8-inch cake pans with non-stick pan spray.
- Pour batter evenly into each cake pan. Batter will be slightly runny.
- Bake in oven for about 30 to 35 minutes.
- In a mixing bowl, whip fat free cream cheese until smooth.
- Fold in crushed Oreos and cool whip.
- Do not over mix, or the cool whip mixture will lose its volume.
- Allow cake to cool and then spread evenly between the two layers.

Number of servings: 12
Serving Size: 1
Calories per serving: 230 with filling
Fat Grams per serving: 3.5

Number of Servings: 10-12
Serving Size: ¼ cup
Calories per serving: 26
Fat Grams per serving: 1.5

