

Reduced Fat Black Forest Chocolate Cake

written by The Recipe Exchange | November 16, 2014

Ingredients

1 (14-ounce) can EAGLE BRAND® Fat Free Sweetened Condensed Milk (NOT evaporated milk)
2/3 cup applesauce
2/3 cup packed brown sugar
2 eggs
1 egg white
1 3/4 cups all-purpose flour
3/4 cup unsweetened cocoa
2 teaspoons baking powder
2 teaspoons baking soda
1/2 teaspoon salt
1/2 cup boiling water
1 cup (6-ounces) semi-sweet chocolate chips
1 (21-ounce) can cherry pie filling

Directions

Preheat oven 350°F. In medium bowl, combine EAGLE BRAND®, applesauce, brown sugar, eggs and egg white; mix well.

In small bowl, combine dry ingredients; stir into milk mixture just until moistened. Gradually add water. Stir in chocolate chips. Pour into 12-cup fluted tube pan coated with non-stick cooking spray.

Bake 35 to 40 minutes or until toothpick inserted near center comes out clean. Cool in pan 15 minutes; remove from pan. Cool for 30 minutes. Spoon some of the pie filling over the cake. Slice cake and serve with remaining filling.