

CHOCOLATE-COVERED CHERRY CAKE

- 1 package (Zero-Sugar) devil's food cake mix
- 1 4-serving size package Sugar-Free chocolate instant pudding
- 1 can (21 ounces) No-Sugar-Added cherry pie filling
- 2 large eggs
- 1 teaspoon almond or vanilla extract

Preheat the oven to 350 degrees F. Spray a 9 x 13 - inch baking pan with non-stick cooking spray. Set aside.

In a large mixing bowl, combine the cake mix and pudding mix with a whisk until well blended. Then add the pie filling, eggs, and flavoring. Stir on low for 1 minute with an electric mixer. Scrape the sides of the bowl. Increase the speed to medium (1 notch up) and beat for another minute or two. Scrape the sides of the bowl again. Batter will be thick.

Spread into the pan and bake for 30 minutes or until it springs back when lightly touched in the center.

Allow to cool before serving.

You can frost it, if you like, with your favorite chocolate frosting. OR dust it with powdered sugar (less sugar). OR just top with a scoop of ice cream (No-Sugar-Added for even less sugar).

Cover with foil or top for pan at room temperature for up to five days (if it will last that long).

If you prefer, you can make the cake using a regular chocolate cake mix, regular 4-serving size box of instant chocolate pudding, and regular cherry pie filling.

