

Chocolate Wacky Cake

1 ½ cups flour
1 cup Splenda
3 tbsp. unsweetened cocoa powder
1 tsp baking soda
½ tsp. salt
1/3 cup reduced-calorie margarine, melted
1 tbsp. white, distilled vinegar
1 ½ tsp. vanilla extract
1 cup cold water

Preheat oven to 350. In an ungreased 9x9 cake pan, combine first 5 ingredients. Make 3 depressions in flour mixture. Pour melted margarine in one, vinegar in second and vanilla in third. Pour water over all. Mix gently using a fork, BUT DO NOT BEAT. Bake for 30-35 minutes or until a toothpick inserted in comes out clean. Place pan on a wire rack and allow to cool completely.

Makes 8 servings @ 3-Points per serving.