

Fudge Cake with Raspberry Sauce

1-3/4 cups	Flour, white, all-purpose
1-1/2 cups	Sugar, granulated
3/4 cup	Cocoa, dry powder, unsweetened
1-1/2 tsp	Baking powder
1-1/2 tsp	Baking soda
1/2 tsp	Salt
1 tsp	Vanilla extract
1 cup	ReddiEgg Real Egg Product
1 cup	Milk, low fat, 1%
1/2 cup	Applesauce, unsweetened
3/4 cup	Water
1/4 cup	Semi-Sweet Mini Chocolate Chips



Raspberry Sauce

2 cups Raspberries, frozen, red, sweetened
1 Tbsp Sugar, granulated
1 tsp Lemon juice

In a mixing bowl, combine the first six ingredients. Add Egg Product, milk, applesauce, vanilla extract and water; beat until well blended (batter will be thin.) Pour into an 8x11-inch pan coated with nonstick cooking spray. Sprinkle with chocolate chips. Bake at 325 degrees for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool. For sauce, puree the raspberries in a food processor. Stir in sugar and lemon juice. Garnish with raspberry sauce and low fat whipped topping. Makes 12 servings.

Calories = 286; Fat = 2.5 grams; Cholesterol = 1 milligram.