

# Lemon Bundt Cake with Raspberry Filling

*"This cake is incredibly moist with lots of lemony flavor, yet low in fat and calories. It's also quick and easy to prepare".*

*16 servings*

## INGREDIENTS:

- ✓ Cooking spray
- ✓ 1 (1 pound, 2.25 ounce) box reduced-fat lemon cake mix
- ✓ 1 1/4 cups water
- ✓ 1/3 cup fat-free sour cream
- ✓ 1/2 cup liquid egg substitute (equivalent to 2 whole eggs)
- ✓ Zest of 1 lemon
- ✓ 2/3 cup red raspberry filling
- ✓ 1 tablespoon powdered sugar

## DIRECTIONS:

- Preheat oven to 350 degrees. Coat a 12-cup bundt cake pan with cooking spray. Set aside.
- In a large bowl, place cake mix, water, sour cream, egg substitute, and lemon zest. Beat on low speed of mixer for 30 seconds, then on medium speed for 2 minutes.
- Pour a third of the batter into a prepared bundt cake pan. Dollop raspberry filling in center of batter. Pour the remaining batter over the raspberry filling. Spread evenly.
- Bake for 40 to 45 minutes or until toothpick inserted in center comes out clean. Don't overbake.
- Cool cake for 20 minutes in pan. Invert cake into a serving plate. When cool, sprinkle with powdered sugar.

*The Food and Mood Cookbook by Elizabeth Somer: page 247*