

# Unbelievable Chocolate Cake with Chocolate Cream Cheese Frosting

Marlene Koch, *More of What You Love*



1/4 cup canola oil  
1 large egg  
1 teaspoon vanilla extract  
1/4 cup packed light brown sugar  
1 cup Splenda granular  
1 cup buttermilk  
1 1/4 cup flour, cake, white, enriched, unsifted  
1 teaspoon baking soda  
1 teaspoon baking powder  
1/4 cup Dutch process cocoa powder  
1/4 cup hot water  
2 teaspoons powdered sugar (ideally use the Frosting below and omit the powdered sugar)

## CHOCOLATE FROSTING:

4 ounces light cream cheese, softened  
1 cup Splenda Granular  
1/4 cup Dutch process cocoa powder  
2 cups Cool Whip Lite®, divided use

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

## Servings: 9

1. Preheat oven to 350°.
2. In a large bowl, whisk together the oil and the egg for 1 minute until the mixture is thick and frothy.
3. Add the vanilla, brown sugar, and Splenda, and beat with the whisk for 2 more minutes until the mixture is thick and smooth and the sugars have been thoroughly beaten into the mixture. Add 1 cup buttermilk and mix.
4. Using a sifter or a metal sieve, sift the flour, baking powder, baking soda, and cocoa powder into the liquid mixture. Whisk vigorously for 1 to 2 minutes until the batter is nice and smooth.
5. Pour the hot water into the batter and whisk one more time until the batter is again nice and smooth. The batter will be thin. Pour the batter into a cooking spray coated 8x8-inch cake pan and tap the pan on the counter to level the surface and to help remove any air bubbles.
6. Bake for 18 to 20 minutes or just until the center springs back when touched and a cake tester or toothpick comes out clean. Do not overcook. Remove the cake from the oven and cool.
7. If using without frosting, just before serving, sift powdered sugar over cake.

## FROSTING:

1. In a bowl combine the light cream cheese, Splenda and cocoa powder. Mix on low speed with hand mixer until mixture is smooth.
2. Add a cup of Cool Whip and use mixer to blend it in until mixture is completely smooth.
3. Using a spatula, fold in the other cup of Cool Whip until no streaks are visible. Frost top of chocolate cake out to edges. Chill. In a perfect world I would mix the frosting ahead of time and keep it chilled, then frost the room temp cake just before serving.

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Per Serving (excluding unknown items): 238 Calories; 12g Fat (43.5% calories from fat); 6g Protein; 28g Carbohydrate; 2g Dietary Fiber; 32mg Cholesterol; 316mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 2 Fat; 1/2 Other Carbohydrates.