

Light And Easy Lemonade Cake



(NAPSA)—This year's most popular cake at the block party could be the one that tastes like fresh lemonade and blueberries. It may well be the one everyone wants to try and, even better, it is low fat.

It begins with a great tasting fat-free blueberry muffin mix, so it's a breeze to make. All you add is lemonade concentrate, water, an egg and freshly grated lemon zest. The cake bakes up with a light texture and a tasty golden top.

Because it packs well and is so delicious, you'll have it made-in-the-shade when you bake it for warm weather picnics and potlucks.

Fresh, lemony and good to go, it may well become everyone's hands-down favorite. So when life hands out lemons, just make Blueberry Lemonade Cake.

Low Fat Blueberry Lemonade Cake

1 package Krusteaz Fat Free Blueberry Muffin Mix (1 pouch muffin mix and 1 can blueberries)

½ cup lemonade concentrate
½ cup water

1 egg
1 teaspoon finely grated lemon zest
powdered sugar (optional)
fresh blueberries (optional)

Preheat oven to 350°F. Drain and rinse blueberries and place on a paper towel to drain; set aside. Place muffin mix, lemonade concentrate, water, egg and lemon zest in medium bowl. Stir together until moistened, about 40 strokes. Gently fold in drained blueberries. Spoon batter into lightly greased, 9-inch round cake pan. Bake 27-32 minutes or until toothpick inserted into center comes out clean. Cool 10 minutes; remove from pan. Cool completely. Dust with powdered sugar and serve with fresh blueberries, if desired.

*Nutrients Per Serving (1/8 cake): Calories 220, Total Fat 1.5g, Sat. Fat 0g, Cholesterol 25mg, Sodium 440mg, Total Carb. 50g, Dietary Fiber 3g, Protein 3g

*Nutrient contribution from optional ingredients not included.