

Sugar & Spice (and a carton of eggnog) is So Nice



Eggnog Spice Bundt Cake

This tasty, all-purpose Bundt cake is just as good for breakfast as it is for dessert.

- 1 (18½-ounce) box spice cake mix
- 1 (4-serving) box instant vanilla or cheesecake pudding and pie filling mix
- 1 cup nonfat vanilla yogurt
- ¼ cup canola oil
- 1 cup light eggnog
- 1 egg
- 3 egg whites
- 1½ cups toasted chopped pecans
- Powdered sugar

1. Preheat oven to 350F. Coat a nonstick Bundt pan with cooking spray.
2. Combine cake mix, pudding mix, yogurt, oil, eggnog, egg and egg whites in a large bowl. Mix until creamy.
3. Stir in pecans. Pour into prepared pan. Bake 40 to 45 minutes, until a wooden pick inserted in the center comes out clean. Cool on a wire rack. When cool, dust with powdered sugar. Serves 16.

Recipe by Holly Clegg.

Per serving: 280 calories, 14g fat, 20mg chol., 5g prot., 34g carbs., 2g fiber, 330mg sodium.