

# Berry Good Yogurt Cake



## **Ingredients:**

1 cup Walnuts, finely chopped  
1/4 cup Splenda Brown Sugar or  
1/2 cup Light Brown Sugar  
1 tsp. Ground Cinnamon  
1 cup No Added Sugar Applesauce  
1/4 cup Splenda Sugar Blend or  
1/2 cup Granulated Sugar  
1/3 cup Unsalted Butter, softened  
1 Whole + 2 Egg Whites  
1 tsp. Vanilla Extract  
1 1/2 cups 2x Sifted White Whole  
Wheat Flour  
1 1/2 Tbsp. Corn Starch  
1 tsp. Baking Powder  
1/2 tsp. Salt  
1/4 tsp. Baking Soda  
1/2 cup Low-Fat Plain Greek Yogurt  
1/2 cup Blueberries  
1 cup Halved Strawberries  
1 1/2 tsp. Flour

**Directions:** Pre heat oven to 350°F.  
Line an 8 x 8" sq. pan with foil or  
parchment paper. Spray with  
cooking oil. Set aside.

**Step 1:** Combine walnuts, Splenda  
brown sugar and cinnamon in a  
small bowl. Sprinkle 1/3 of mixture  
over the bottom of the prepared  
baking pan.

**Step 2:** Beat applesauce, Splenda  
Blend sugar and butter in a large  
bowl with an electric mixer on  
medium for 2 minutes. Beat in  
whole egg and egg whites, one at a  
time. Beat in vanilla. Sift flour 2x  
over a medium bowl. Return to  
sifter. Add cornstarch, baking  
powder, salt and baking soda and  
sift into the same medium bowl.  
Alternately add flour mixture and  
yogurt into applesauce mixture  
bowl; beating until smooth.

**Step 3:** Toss berries with 1 1/2 tsp.  
flour in a small bowl then gently fold  
into cake batter.

**Step 4:** Pour half cake batter over  
walnut mixture in prepared pan.  
Sprinkle with 1/3 of remaining  
walnut mixture; top with remaining  
1/2 cake batter then final 1/3  
walnut mixture.

**Step 5:** Bake cake for 30 – 35  
minutes or until toothpick inserted  
into the center of the pan comes out  
clean. Cool cake completely on a  
wire rack. Cut into 16 pieces.

→ **Refrigerate or freeze  
remaining cake.**

→ **We're providing this early so  
you have it in time to prepare  
for your respective July holiday!**



**Happy 4th of July!**

