

Chocolate Caramel Cake

Nonstick cooking spray
1 box devil's food cake mix
1 egg white
1 teaspoon vanilla
10 ounces diet cola
6 ounces fat free caramel ice cream topping
8 ounces fat free sweetened condensed milk
1 cup toffee bits
1 (8 ounces) container fat free whipped
topping

Makes 24 portions, 1 slice each

Per portion

Calories:	202
Carbohydrate:	37 grams
Protein:	2 grams
Fat:	4 grams
Saturated fat:	1 gram
Cholesterol:	4 milligrams
Sodium:	254 milligrams
Dietary fiber:	0

1. Preheat oven to 350°.
2. Coat 9x13 inch baking pan with nonstick cooking spray.
3. Mix cake mix, egg white, vanilla, and diet cola. Pour into baking pan. Bake for the amount of time listed on package instructions.
4. While cake is baking, put caramel and condensed milk in sauce pan and stir on medium heat until smooth.
5. Take cake out of the oven and poke holes with fork or toothpick.
6. Pour caramel mixture over warm cake to fill in the holes. Sprinkle $\frac{1}{2}$ cup toffee bits over the top, and save $\frac{1}{2}$ cup for the final layer.
7. Let cool completely.
8. Cover top with whipped topping and sprinkle with remaining toffee bits. Refrigerate until ready to serve.