

## Died and Went to Heaven Chocolate Cake

1 3/4 cups all-purpose flour  
1/2 cup Splenda  
1/2 cup Splenda Brown Sugar Blend  
3/4 cup cocoa powder  
1 1/2 tsp baking powder  
1 1/2 tsp baking soda  
1/2 tsp salt  
1 1/4 cups low-fat buttermilk  
1/4 cup canola oil  
2 eggs, lightly beaten  
2 tsp vanilla extract  
2 cup hot strong black coffee

---

### Directions:

1. Preheat oven to 350 degrees. F. Spray cake or bundt pan with non-stick cooking spray, set aside.
2. Blend flours, both Splendas, baking powder, baking soda, cocoa powder and salt in large mixing bowl.
3. Combine buttermilk, oil, eggs, vanilla extract, and coffee in small bowl.
4. Add liquid mixture to flour mixture, using an electric mixer on medium speed, mix until smooth (about 2 minutes).
5. Pour batter into prepared pan.
6. Bake for 35 minutes, until toothpick comes clean. Let cool in pan for 5 minutes.

### Glaze: Combine:

2/3 cup buttermilk  
1/2 cup Splenda (granulated)  
4 Tablespoons butter  
4 tsp cornstarch  
1/4 tsp baking soda

Bring to boil over medium heat. Cook until thick stirring constantly. Drizzle over cake.

Serves 10.

Calories: 272, Fat: 13 grams, Carbohydrate: 34 grams, Protein 6 grams