

# ORANGES AND CREAM CAKE

*Lower Saturated Fat, Lower Sodium, Vegetarian*

*Serves: 12 (Serving = 2x2.5" piece)*

## **Nutrition (per serving)**

Calories: 173	Total Carbohydrate: 33
Total Fat: 3 g	Dietary Fiber: 0 g
Saturated Fat: 2 g	Total Sugars: 19 g
Sodium: 245 mg	Protein: 2 g

## **Ingredients**

- 1 box white cake mix
- 1 - 5.3 ounce container non-fat, plain, Greek yogurt
- 1 cup light orange juice

Oranges and Cream Cake

## Directions

1. Preheat oven to 350 degrees Fahrenheit.
2. Grease an 8x8 inch metal pan with non-stick cooking spray. Set aside.
3. In a large bowl, mix together all ingredients until well combined.
4. Pour cake batter into greased pan.
5. Bake for 35-40 minutes or until golden brown and toothpick inserted into center of cake comes out clean.
6. Let cool in pan for 15 minutes.
7. Remove from pan and finish cooling on wire rack.
8. Garnish with powdered sugar if desired.

*\*Optional: For additional orange flavor, add some freshly grated orange zest to batter before cooking.*