

Low-Fat Goopy Pumpkin Cake

Nutrition Facts:	
Yield	9
Calories	180
Fat	2.7 g
Sodium	135 mg

Code
\$, Q, V



Ingredients Needed:

1 cup graham cracker crumbs
1 Tbsp. Smart Balance Light butter, melted
4 oz. non-fat plain Greek yogurt
1 cup pumpkin puree
1 egg
3 egg whites
1 tsp. vanilla extract
2 Tbsp. Smart Balance Light butter, melted
1 ½ cup powdered sugar
¾ tsp. cinnamon
½ tsp. nutmeg

Recipe Directions:

- Preheat oven to 350 degrees; spray baking pan with non-stick spray.
- Mix graham cracker crumbs, 1 Tbsp. Smart Balance butter, and 1 egg white together; spread mixture evenly on the bottom of the sprayed pan, pushing down with fingers and the back of a spoon.
- Bake for 5-7 minutes.
- Beat remaining Smart Balance and Cool Whip together; add remaining ingredients and beat well; spread over graham cracker bottom.
- Bake for 40-45 minutes leaving the center slightly gooey.
- Enjoy!

