



Pumpkin Spice Latte Cake

1/8th of cake: 127 calories, 1.5g total fat (1g sat fat), 212mg sodium, 27g carbs, 1g fiber, 14g sugars, 1.5g protein

Freestyle™ [SmartPoints®](#) value 5*

Prep: 5 minutes

Cook: 30 minutes

Cool: 1 hour

Ingredients:

2 tbsp. instant coffee granules

1 3/4 cups (about 1/2 box) moist-style spice cake mix

3/4 cup canned pure pumpkin

Optional toppings: light whipped topping, pumpkin pie seasoning

Directions:

Preheat oven to 350 degrees. Spray a 9-inch round cake pan with nonstick spray.

In a glass or mug, stir to dissolve coffee granules in 1/2 cup hot water.

Transfer coffee to a large bowl, and add cake mix and pumpkin. Stir until completely smooth and uniform. (Batter will be thick.)

Spread batter into the pan. Bake until a toothpick inserted into the center comes out mostly clean, 25 - 30 minutes.

Let cool completely, about 30 minutes in the pan and 30 minutes out of the pan on a cooling rack.

MAKES 8 SERVINGS