

# Honey Spice Cake with Fruit Topping

## Ingredients

### Cake:

- 1 cup Original Mix
- 1/2 tsp ground cinnamon
- 1/3 cup skim milk
- 3 tbsp honey
- 2 tbsp margarine or butter, melted
- 1 egg white, slightly beaten

### Fruit Topping:

- 2 cups fresh fruit such as sliced strawberries, sliced peaches, raspberries or blueberries
- 1-2 tbsp granulated sugar
- 2 cups frozen whipped topping, thawed

## How to make it

1. Preheat oven to 350°F.
2. For cake, spray 8" round cake pan with nonfat cooking spray.
3. Combine pancake mix and cinnamon in medium bowl.
4. In small bowl, combine milk, honey, margarine and egg white with wire whisk; add to dry ingredients. Mix just until large lumps disappear.
5. Spread evenly into prepared pan. Bake 18-20 minutes or until toothpick inserted in center comes out clean.
6. For fruit topping, combine fresh fruit and sugar in medium bowl, mix lightly.
7. To serve, cut cake into 8 wedges. Top each piece with 1/4 cup fruit mixture and 1/4 cup whipped topping.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	18-20 min	28 min	8

## Made with



Original Mix