

# Birthday Cake Recipe

## Ingredients:

- 6 tbsp. Egg Whites
- 1 Golden Pancake packet
- 1 Cappuccino Drink packet
- 2 tbsp. Splenda/Stevia
- 1½ tsp. Baking Powder
- 4 tsp. Olive Oil
- 1 tsp. Vanilla

## Directions:

1. Preheat oven to 350°F. Spray two 4" round baking dishes with Pam spray and set aside.
2. Mix your pancake mix, cappuccino mix, Splenda/stevia and baking powder in a bowl and set aside.
3. In a medium sized bowl, whisk your egg whites until frothy.
4. Add olive oil and whisk again.
5. Add 1 tsp. of vanilla.
6. Spoon in 1/3 of the dry mixture and mix until all the dry mixture has been incorporated.
7. Pour the batter into your greased dishes.
8. Bake for 10-12 minutes or until top springs back when pressed with a utensil. Caution: Do not over bake. Slip a knife around the edge to make sure it doesn't stick.
9. Optional: Decorate with Walden Farms Chocolate Syrup in between and on top of the cake rounds. Drizzle Walden Farms Caramel Syrup to top it off!

Serving Size: ½ of the recipe is considered one product, counts as your daily healthy fat serving and at least 1 "extra" (any Walden Farms products will also count as "extras")