



Margarita Cake

from *trim&TERRIFIC® Too Hot in the Kitchen Cookbook*

Sweet and salty, light and refreshing, this white cake flavored with non-alcoholic margarita mix and lime, on a pretzel crust makes quite an "ole!"

Makes 24 servings

1 1/2 cups coarsely crushed pretzels
2 tablespoons light brown sugar
5 tablespoons butter, melted
1 (18.25-ounce) box white cake mix
1 1/4 cups bottled non-alcoholic margarita mix
1/4 cup canola oil
1 tablespoon grated lime rind
3 egg whites
1 (8-ounce) frozen fat-free whipped topping, thawed
Additional grated lime rind, if desired

1. Heat oven 350°F. Coat 13x9x2-inch pan with nonstick cooking spray.
2. In medium bowl, mix pretzels, brown sugar and melted butter. Press into pan.
3. In large bowl, beat cake mix, margarita mix, oil, lime rind and egg whites until well mixed.
Carefully pour batter over pretzel mixture.
4. Bake 25-30 minutes or until light golden brown and top springs back when touched lightly in center.
Cool completely. Frost with whipped topping; sprinkle with additional lime rind. Refrigerate.

Nutritional information per serving:

Calories 176 Calories from fat 34% Fat 7g Saturated Fat 2g Cholesterol 6mg Sodium 260mg Carbohydrate 27g Dietary Fiber 0g Sugars 12g Protein 2g Dietary Exchanges: 2 other carbohydrate, 1 1/2 fat

Spicy Advice: Don't skip on the lime rind as it infuses mucho flavor essence in the cake.