



2-Ingredient Pineapple Bliss Cake



1/8th of cake: 150 calories, 2.5g total fat (0.5g sat. fat), 253mg sodium, 31g carbs, <0.5g fiber, 18g sugars, 1g protein

Prep: 5 minutes **Cook:** 20 minutes

Cool: 1 hour

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Ingredients

1 3/4 cups moist-style yellow cake mix (about 1/2 box), or HG Alternative
One 8-oz. can crushed pineapple in juice (not drained)
Optional topping: light whipped topping (like [Skinny Truwhip](#) or [So Delicious Dairy Free Cocowhip Light](#))

Directions

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

In a large bowl, stir cake mix with undrained pineapple until uniform. (Batter will be thick, but DON'T add anything else!)

Spread batter into the cake pan. Bake until a toothpick inserted into the center comes out mostly clean, 18 - 20 minutes.

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

MAKES 8 SERVINGS

HG Alternative: If made with sugar-free cake mix (like the kind by Pillsbury), each serving will have 113 calories and 3.5g sugars (**SmartPoints®** values*: 4 on **Green Plan**, 4 on **Blue Plan**, 4 on **Purple Plan**).

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