**Deanna’s Carrot Cake with Cream Cheese Frosting Makeover**

**Yield: 8 Servings / SmartPoints per serving: ② ② ②**

SmartPoints for traditional Frosted Carrot Cake: 28

Special equipment: 8 inch cake pan (available at Dollar Tree)

**For the cake:**

1 cup + 2 tablespoons self-rising flour

¼ cup no-calorie sweetener

1 teaspoon baking powder

1 teaspoon baking soda

2 teaspoons cinnamon

½ teaspoon nutmeg

1 teaspoon dried ginger

¼ teaspoon salt

¼ cup liquid egg substitute

½ cup fat-free plain Greek yogurt

2 teaspoons vanilla extract

1/3 cup sugar-free maple syrup

½ cup crushed pineapple, drained

1¼ cups freshly peeled and shredded carrots

**For the frosting:**

¾ cup (6 ounces) fat-free plain Greek yogurt

2 teaspoons cheesecake-flavored sugar-free pudding powder

2 tablespoons no-calorie sweetener

**Instructions:**

Preheat oven to 350°. Cut a circle of wax paper to line pan. Spray pan with cooking spray, adhere paper to bottom of pan and coat paper and sides of pan with cooking spray.

In a small bowl, whisk together flour, sweetener, baking powder, baking soda, spices and salt.

In a large bowl whisk egg, yogurt, vanilla, syrup and pineapple until well combined. Pour the dry ingredients into the egg mixture, folding just until flour is absorbed. Gently fold in the carrots and spread mixture into prepared pan.

Bake for 30 minutes or until the center feels firm to the touch and a toothpick inserted into the center comes out clean. Cool in pan for 10 minutes before inverting, peeling off the wax paper, and transferring to a wire rack to cool completely.

While the cake bakes prepare the frosting. Using a hand-held electric mixer with the whisk attachment, whip the yogurt, pudding mix and sweetener until fluffy, about one minute. Keep frosting refrigerated until cake is completely cool. Frost cake; cut into 8 slices when ready to serve.

Store any remaining cake in the refrigerator for up to 4 days.

***Notes***:

* A 9-inch cake pan can be used but the cake will be thin.
* To make a layer cake, double all ingredients, cook in 2 pans and frost accordingly. Slice cake into 12 pieces: SmartPoints per slice: 3.

**Find more recipes at: deannathechef.com**