# Yummy Chocolate Cake

**Ingredients**

* 1 package chocolate cake mix (regular size)
* 1 package (2.1 ounces) sugar-free instant chocolate pudding mix
* 1-3/4 cups water
* 3 large egg whites, room temperature
* **FROSTING:**
* 1-1/4 cups cold fat-free milk
* 1/4 teaspoon almond extract
* 1 package (1.4 ounces) sugar-free instant chocolate pudding mix
* 1 carton (8 ounces) frozen reduced-fat whipped topping, thawed
* Chocolate curls, optional

**Directions**

* Preheat oven to 350&deg;. In a large bowl, combine cake mix, pudding mix, water and egg whites. Beat on low speed for 1 minute; beat on medium for 2 minutes. Pour into a greased 15x10x1-in. baking pan. Bake until a toothpick inserted in center comes out clean, 12-18 minutes. Cool on a wire rack.
* For frosting, place milk and extract in a large bowl. Sprinkle with a third of the pudding mix; let stand for 1 minute. Whisk pudding into milk. Repeat twice with remaining pudding mix. Whisk pudding 2 minutes longer. Let stand for 15 minutes. Fold in whipped topping. Frost cake. If desired, garnish with chocolate curls.

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