Dark Chocolate Cake

This cake’s a winner. It’s like a rich devil’s food cake but it’s slimmed down by adding a secret ingredient: canned sauerkraut. (Yes, you read that right.)

**COOK TIME:** 60 min | **SERVINGS:** 14 | **PER SERVING:**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>PointsPlus® value</th>
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<tbody>
<tr>
<td>1 spray(s) cooking spray</td>
<td>6</td>
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<tr>
<td>1/2 cup(s) regular butter, melted</td>
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<tr>
<td>2 cup(s) all-purpose flour</td>
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<tr>
<td>11/2 cup(s) hot water</td>
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<tr>
<td>1 1/3 cup(s) sugar</td>
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<td>1 tsp vanilla extract</td>
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<tr>
<td>1 1/2 tsp baking soda</td>
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<tr>
<td>1 cup(s) sauerkraut, pureed until smooth</td>
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<tr>
<td>2/3 cup(s) unsweetened cocoa powder</td>
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<td>1 tsp unsweetened cocoa powder</td>
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</tbody>
</table>

**Instructions**

Preheat oven to 350°F. Coat a Bundt pan with cooking spray.

In a large mixing bowl or in the bowl of an electric mixer, combine flour, sugar, baking soda and 2/3 cup of cocoa. Add melted butter, hot water and vanilla extract; mix well. Add sauerkraut and blend thoroughly.

Pour batter into prepared pan; bake in center of oven until a tester inserted in center of cake comes out clean, about 55 to 60 minutes. Cool cake in pan for about 20 minutes and then turn out onto a baking rack to cool completely. Sprinkle with 1 teaspoon of cocoa powder before slicing into 14 pieces. Yields 1 slice per serving.

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