

shula's
hotel and golf club

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Almond Pound Cake with Seasonal Berries

1 cup Take Control Light Margarine	2 cup sugar, granulated
4 eggs (use egg beaters)	1 tsp. Vanilla Extract, pure
1 tsp. lemon zest	3 cup Cake Flour
½ tsp. baking soda	½ tsp. Baking Powder
¾ tsp. Salt	1 cup Soy Milk

Procedure:

Combine margarine, sugar, egg beaters, vanilla extract, and lemon zest, beat until creamy at high speed.

Fold in 3 cups of cake flour, baking powder, baking soda, salt and Soy Milk.

Grease and flour ramekins.

Bake 1 hour at 350 degrees.

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Seasonal Berries

1 T Take Control Light margarine
1 T sugar, granulated
½ cup apple juice
Assorted seasonal berries

Procedure:

In a saucepan melt margarine and bring to a sizzle. Add berries, sugar, apple juice and reduce. Drizzle over pound cake. Add a dollop of fat-free whipped cream, if desired.