Chocolate Cake with a Secret

Oven 350°

1 can (14 oz.) very well washed sauerkraut
6 egg whites
1 tablespoon coconut flavoring
¼ cup canola oil
1 package chocolate or devil's food cake mix
   (regular or reduced sugar)
1 cup water
¼ cup sugar-free, fat-free chocolate flavored syrup
   (or regular chocolate syrup)
1 to 2 tablespoons shredded coconut

Place the sauerkraut in a colander and wash it with cold water until the salty brine mixture is completely washed out; squeeze out as much water as you can. Place the washed sauerkraut, egg whites, coconut flavoring, and oil in a food processor or blender; process until thoroughly blended together. Combine the sauerkraut mixture, cake mix, and water in a medium mixing bowl, and mix well with a hand mixer.

Oil and flour a Bundt baking pan, pour the batter into the pan, and bake in a pre-heated 350° oven for 40 minutes or until the cake tests done.

Remove the cake from the oven and turn over onto a cake plate. While the cake is still hot, pour chocolate syrup over the top. After it cools, sprinkle with shredded coconut, slice and serve. Serves 8-12.

Cupcakes

Use cupcake liners and pans, and bake for 18-20 minutes or until they test done. Drizzle chocolate syrup over each cupcake while still warm. After they cool, sprinkle with shredded coconut. Makes about 24 cupcakes.