

# Apple Spice Cake



## Ingredients

### Cake

- 1 package (8.5 oz) spice cake mix
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1 cup (8 oz) plain lowfat yogurt
- 1/4 cup each vegetable oil and water
- 1 ½ cups finely chopped apples (about 2 medium)

### Topping

- 1/2 cup firmly packed brown sugar
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 tsp ground cinnamon
- 1/4 cup butter, softened

## How to make it

1. Heat oven to 350°F.
2. Spray 13 x 9-inch metal baking pan with nonstick cooking spray.
3. For topping, combine oats, brown sugar and cinnamon.
4. Cut in butter until mixture is crumbly; set aside.
5. For cake, combine cake mix, oats, yogurt, eggs, oil and water in large bowl.
6. Blend on low speed of electric mixer until moistened; mix at medium speed for 2 minutes.
7. Stir in apples.
8. Pour into pan.
9. Sprinkle topping evenly over batter.
10. Bake 40 to 45 minutes or until wooden pick inserted in center comes out clean.
11. Serve warm or at room temperature with whipped cream, if desired.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	40 min	50 min	16

## Made with



Quaker® Oats-Old Fashioned