

Cherry Almond Oatmeal Cake

Ingredients

Cake

- 1 8 oz container cherry (fruit on the bottom) low-fat yogurt
- 1/2 cup granulated sugar
- 4 egg whites OR 2 eggs, beaten
- 3 tbsp margarine, melted
- 1 tsp vanilla
- 1/2 tsp almond extract
- 1 ½ cups all-purpose flour
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 cup cherry pie filling, divided

Topping

- 1/4 cup Quaker® Oats (quick or old fashioned, uncooked)
- 2 tbsp all-purpose flour
- 2 tbsp firmly packed brown sugar
- 1/4 tsp ground nutmeg
- 1 tbsp margarine, chilled
- 1/4 cup sliced almonds

How to make it

1. Heat oven to 350°F.
2. Lightly spray 8-inch square baking pan or 9-inch heart-shaped pan (2 inches deep) with cooking spray.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	45-55 min	55 min	12

Made with



Quaker® Oats-Old Fashioned

3. For topping, combine oats, flour, brown sugar and nutmeg; mix well.
4. Cut in margarine with pastry blender or two knives until mixture resembles coarse crumbs.
5. Stir in almonds; set aside.
6. For cake, combine yogurt, granulated sugar, egg whites, margarine, vanilla and almond extract in large bowl; mix well.
7. Add combined flour, oats, baking powder, baking soda and salt; mix just until moistened. (Do not overmix.)
8. Spread half of batter in pan.
9. Drop 1/2 cup pie filling in small spoonfuls randomly over batter.
10. Top with remaining batter.
11. Drop spoonfuls of remaining pie filling over batter; sprinkle evenly with topping.
12. Bake 45 to 55 minutes or until wooden pick inserted in center comes out clean.
13. Cool on wire rack.
14. Serve warm.
15. Store cooled cake tightly covered at room temperature.