

# Very Berry Breakfast Oatmeal Cake



## Ingredients

### Coffee Cake

- 1 cup granulated sugar
- 8 tbsp margarine or butter, softened
- 4 egg whites or 2 eggs, lightly beaten
- 1 carton (8 oz) reduced-fat sour cream
- 1 tsp vanilla
- 1 ½ cups all-purpose flour
- ¾ cup Quaker® Oats (quick or old fashioned, uncooked)
- 2 tsp baking powder
- ½ tsp baking soda
- ⅓ cup raspberry preserves
- ¾ cup fresh or frozen blueberries

### Streusel

- ½ cup Quaker® Oats (quick or old fashioned, uncooked)
- ¼ cup granulated sugar
- 3 tbsp margarine or butter, melted
- ¼ tsp ground cinnamon

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	50 min	60 min	12

## Made with



Quaker® Oats-Old Fashioned

## How to make it

1. Heat oven to 350°F.
2. Spray 9-inch square metal baking pan with cooking spray or grease lightly.
3. For streusel, combine all ingredients in small bowl; mix well.
4. Set aside.
5. For coffeecake, beat sugar and margarine with electric mixer in large bowl until fluffy.

6. Add egg whites, sour cream and vanilla; mix until smooth.
7. Add combined flour, oats, baking powder and baking soda; mix just until blended.
8. Spread into pan.
9. Spoon preserves over batter; swirl through batter with knife.
10. Sprinkle blueberries evenly over batter.
11. Sprinkle streusel over blueberries.
12. Bake 50 to 55 minutes or until wooden pick inserted in center comes out clean.
13. Serve warm.
14. Store tightly covered at room temperature.