



Cherry Almond Oatmeal Cake



SERVINGS



COOKING TIME

12

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Cherry desserts are tasty and hard to pass up. Our recipe for Cherry Almond Oatmeal Cake is special enough to serve on holidays and delicious enough to want year-round. With tart, juicy cherries, nutty almonds, and chewy oats, this cherry almond cake has the best combination of flavors and textures.

Ingredients

Cake

- One 8-ounce container cherry (fruit on the bottom) low-fat yogurt
- 1/2 Cup(s) granulated sugar
- 4 egg whites OR 2 eggs, beaten
- 3 Tablespoon(s) margarine, melted
- 1 Teaspoon(s) vanilla
- 1/2 Teaspoon(s) Almond extract
- 1-1/2 Cup(s) all-purpose flour
- 1 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 2 Teaspoon(s) Baking Powder
- 1/2 Teaspoon(s) Baking Soda
- 1/4 Teaspoon(s) Salt
- 1 Cup(s) cherry pie filling, divided

Topping

- 1/4 Cup(s) Quaker® Oats (quick or old fashioned, uncooked)
- 2 Tablespoon(s) all-purpose flour
- 2 Tablespoon(s) firmly packed brown sugar
- 1/4 Teaspoon(s) ground nutmeg
- 1 Tablespoon(s) margarine, chilled

- 1/4 Cup(s) sliced almonds

Cooking Instructions

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.
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.