

# Warm Up Winter With Apple Spice Cake

(NAPSA)—Winter's cold and blustery winds don't mean your taste buds need to go into hibernation for the season. Not when flavorful baked goods like *Apple Spice Cake* are so easy to make.

A combination of fresh and convenience ingredients makes this recipe perfect for those occasions when time is short but nothing short of homemade will do.



## APPLE SPICE CAKE

*Preparation Time: 15 minutes*

*Baking Time: 40 to 45 minutes*

*16 servings*

### Topping:

- 1 cup Quaker oats (quick or old fashioned, uncooked)
- ½ cup firmly packed brown sugar
- ½ teaspoon ground cinnamon
- ¼ cup (½ stick) butter, softened

### Cake:

- 1 package (18.5 oz.) spice cake mix
- 1 cup Quaker oats (quick or old fashioned, uncooked)
- 1 cup (8 oz.) plain low fat yogurt
- 3 eggs
- ¼ cup each: vegetable oil and water
- 1½ cups finely chopped apples (about 2 medium)

### Garnish: Whipped cream (optional)

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

**NUTRITION INFORMATION** (¼<sub>16</sub> of recipe without whipped cream): Cal. 290, Cal. From Fat 110, Total Fat 12g, Sat. Fat 4g, Chol. 55mg, Sodium 270mg, Total Carbs. 40g, Dietary Fiber 1g, Protein 6g.