



Apple Spice Cake



SERVINGS

16



COOKING TIME

40 min

Apple Spice Cake is perfectly warm, moist, and spiced. With pieces of apples in every bite, this 1-hour apple oatmeal cake recipe is a yummy winter and fall treat. This decadent dessert will spice up your Thanksgiving dinner or warm up the house on any chilly day.

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

Cooking Instructions

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.