



Raspberry Apple Crumb Cake



SERVINGS

12



COOKING TIME

50 min

Raspberry Apple Crumb Cake is a fruit filled dessert full of fresh and juicy flavors. Along with all the fruit flavors, this baked good is made with warm spices like cinnamon and nutmeg and creamy, mild ricotta cheese. This unique cake is a great option to enjoy year-round.

Ingredients

Cake/Topping

- 1 ½ cups all-purpose flour
- ¾ cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- ⅔ cup granulated sugar
- 1 tsp ground cinnamon
- ½ tsp baking powder
- ½ tsp baking soda
- ½ tsp ground nutmeg
- ¼ tsp salt (optional)
- 8 tbs margarine or butter, chilled
- ¼ cup part-skim ricotta cheese
- ¾ cup nonfat or reduced-fat sour cream
- 2 egg whites, lightly beaten

Filling

- 2 cups chopped apple (about 2 medium)
- ⅓ cup seedless raspberry jam
- ⅔ tsp all-purpose flour
- Powdered Sugar

Cooking Instructions

1. Heat oven to 350°F.
2. Lightly grease or spray 9-inch springform pan or round metal cake pan with cooking spray.
3. For cake and topping, combine flour, oats, granulated sugar, cinnamon, baking powder, baking soda, nutmeg and salt in large bowl; mix well.
4. Cut in margarine and ricotta cheese until crumbly.
5. Reserve 1 ½ cups oat mixture for topping; set aside.
6. In small bowl, combine sour cream and egg whites; add to remaining oat mixture, mixing just until moistened.
7. Spread batter over bottom and 1/2 inch up sides of pan.
8. For filling, combine apples, jam and flour; spoon over cake.
9. Sprinkle reserved oat mixture over fruit.
10. Bake 50 to 55 minutes or until golden brown and center is firm to touch.
11. Sprinkle with powdered sugar.
12. Serve warm.