

APRICOT OATMEAL CAKE

Bring the Lodge home with this moist, buttery, and gently spiced Apricot Oatmeal Cake.

Our oatmeal gives the cake a wholesome bite and depth of flavor that balances beautifully with bright apricot preserves. It's the kind of recipe that fills the kitchen with warmth, and disappears just as fast.



PREP TIME: 10 MIN



COOK TIME: 50 MIN



SERVINGS: 12 SERVINGS

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 cup Snoqualmie Falls Lodge Oatmeal
- 3/4 cup sugar
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 cup 1 stick chilled butter, cut in pieces
- 1 cup regular or reduced fat sour cream
- 2 eggs
- 1 tsp vanilla
- 1/2 cup apricot preserves
- Powdered sugar optional

INSTRUCTIONS

- 1.** Preheat oven to 350°F. Lightly grease a 9-inch round cake pan.
- 2.** In a medium bowl, stir together flour, oatmeal, sugar, cinnamon, nutmeg, baking powder and baking soda. Cut in butter with a pastry blender or fork until mixture is crumbly. Remove 1 1/2 cups of the oat mixture and set aside for topping.
- 3.** In a small bowl, stir together sour cream, eggs and vanilla. Add sour cream mixture to remaining oat mixture and stir until well blended. Spread batter into prepared cake pan. Spoon apricot preserves evenly over batter. Sprinkle reserved oat topping over preserves.
- 4.** Bake 50-55 minutes or until toothpick inserted into center comes out clean. Serve warm, sprinkled with powdered sugar, if desired.