

apple pie coffee cake

This moist spice cake is low in fat but full of flavor! Apple pie filling is my secret ingredient. For a fun variation, try it with a chocolate cake mix and cherry pie filling or use yellow cake mix and peach filling.

sandra castillo | JANESVILLE, WISCONSIN

1 package (18-1/4 ounces) spice cake mix

1 can (21 ounces) apple pie filling

3 eggs

3/4 cup fat-free sour cream

1/4 cup water

2 tablespoons vegetable oil

1 teaspoon almond extract

2 tablespoons brown sugar

1-1/2 teaspoons ground cinnamon

GLAZE:

2/3 cup confectioners' sugar

2 teaspoons fat-free milk

- Set aside 1 tablespoon cake mix. Set aside 1-1/2 cups pie filling. In a large mixing bowl, combine the eggs, sour cream, water, oil, extract and remaining cake mix and pie filling. Beat on medium speed for 2 minutes. Pour half into a 10-in. fluted tube pan coated with cooking spray.
- In a small bowl, combine the brown sugar, cinnamon and reserved cake mix; sprinkle over batter. Spoon reserved pie filling over batter to within 3/4 in. of edges; top with remaining batter.
- Bake at 350° for 40-45 minutes or until a toothpick inserted near the center comes out

APPLE PIE COFFEE CAKE



BLUEBERRY BANANA BREAD



clean. Cool for 10 minutes before removing from pan to a wire rack.

- In a small bowl, combine glaze ingredients and drizzle over cooled cake.

YIELD: 14 SERVINGS.

blueberry banana bread

I combine blueberries and bananas in tender, golden loaves. Whether you slice as a snack or for breakfast, this is so tasty, you won't need butter!

sandy flick | TOLEDO, OHIO

1/2 cup shortening

1 cup sugar

2 eggs

2 teaspoons vanilla extract

2 cups all-purpose flour

1 teaspoon baking soda

1/2 teaspoon salt

2 medium ripe bananas, mashed

1 cup fresh blueberries

- In a large mixing bowl, cream the shortening and sugar until light and fluffy. Beat in eggs and vanilla. Combine the flour, baking soda and salt; gradually add creamed mixture, mixing just until combined. Stir in bananas and blueberries.
- Pour into three greased 5-3/4-in. x 3-in. loaf pans. Bake at 350° for 30-35 minutes until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

YIELD: 3 MINI LOAVES.