

Apricot-Oatmeal Breakfast Cake

Yield: 1 9x13 cake

Serving size: 15

Calories per serving: 258



Ingredients:

2 cups all-purpose flour
1/2 cup oats quick or old-fashioned, uncooked
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
1/4 teaspoon salt
1 cup butter softened
1 cup sugar
1/2 cup brown sugar
2 large eggs
1 cup buttermilk
2 (15 1/4-ounce) cans apricot drained well, chopped
confectioners' sugar for sprinkling atop cake

Directions:

Preheat oven to 350°F. Butter a 9-x-13-inch cake pan or coat pan with cooking spray; set aside.

In a medium-sized bowl, mix together the flour, oatmeal, baking powder, baking soda, cinnamon and salt; set aside. In a large bowl, beat the butter with the Bosch mixer at speed 3 until creamy. Slowly add the white sugar and brown sugar; beat until light and fluffy. Add eggs, one at a time; beat until smooth.

Add dry ingredients alternately with the buttermilk, beginning and ending with the dry ingredients. Stir in apricots; do not over-mix. Pour the cake batter into prepared pan. Bake the cake about 35-45 minutes, until done and golden brown on top. When cool, sprinkle the top of the cake with confectioners' sugar.