



RECIPES

This delicious snack cake will become a family favorite after the first bite. With a subtle hint of fruit and cinnamon, this cake can be anything from a coffee cake to a dessert!

WALNUT & FRUIT SNACK CAKE

Cake:

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, softened
- 1 cup granulated sugar
- 2 eggs
- 1 tablespoon vanilla extract
- 1 cup sour cream

Topping:

- 1/3 cup brown sugar, firmly packed
- 1/4 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1 cup Fisher Culinary Touch Walnut, Apple & Blueberry Blend

Preheat oven to 350°F. Lightly spray 9 x 9-inch baking pan with vegetable oil pan spray; set aside.

For topping: In small bowl combine sugars and cinnamon; set aside.

For cake: In medium bowl combine flour, baking soda, baking powder and salt; set aside. In large bowl cream butter and sugar using electric mixer. Add eggs one at a time mixing until well blended; add vanilla extract. Add flour mixture alternately with sour cream to butter mixture; mix until well combined.

Spread half of cake mixture into prepared pan. Sprinkle half of topping mixture evenly over cake mixture. Sprinkle Fisher Walnut, Apple & Blueberry Blend over topping mixture. Carefully spoon and spread remaining cake mixture over walnut mixture. Sprinkle remaining topping evenly over top.

Bake 30 to 35 minutes or until cake tester inserted in center is clean when removed. Remove from oven to cooling rack. Cool completely. Cut and serve.

Yield: 12 servings

Nutrition information per serving (1 piece): 360 Calories, 17 g Total Fat, 8 g Saturated Fat, 0 g Trans Fat, 60 mg Cholesterol, 270 mg Sodium, 48 g Carbohydrate, 1 g Dietary Fiber, 30 g Sugars, 5 g Protein