

STREUSEL-TOPPED PLUM CAKE

SERVES: 9 | SERVING SIZE: 1 piece | PREP: 15 minutes | READY: 50 minutes

INGREDIENTS

- 2 medium (4 ounces each) fresh plums
- Vegetable oil cooking spray
- 3/4 cup granulated sugar
- 1/4 cup canola oil
- 1/3 cup plain low-fat Greek yogurt (such as FAGE Total 2%)
- 1 large egg
- 2 teaspoons vanilla extract
- 1/2 cup all-purpose flour
- 1/2 cup white whole-wheat flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/8 teaspoon kosher salt
- 1/2 teaspoon ground cinnamon

Streusel topping

- 1/4 cup old-fashioned rolled oats
- 2 tablespoons brown sugar
- 1 tablespoon all-purpose flour
- 1/8 teaspoon ground cinnamon
- 1/2 tablespoon spreadable butter and oil blend (such as Challenge Spreadable Butter)



DIRECTIONS

Slice plums into thin wedges and set aside until ready to assemble cake. Spray an 8-inch square pan with cooking spray and set aside.

In a bowl, stir together granulated sugar, oil, yogurt, egg, and vanilla until combined. In a separate bowl, combine all-purpose flour (1/2 cup), whole-wheat flour, baking powder, baking soda, salt, and cinnamon (1/2 teaspoon). Add flour mixture to sugar mixture and stir until just combined, being careful not to over mix. Pour batter into prepared pan.

To prepare streusel topping, place oats, brown sugar, all-purpose flour (1 tablespoon), and cinnamon (1/8 teaspoon) in a small bowl and stir to combine. Add butter and oil blend and cut into dry ingredients until crumbly.

Sprinkle half of streusel topping mixture over batter. Evenly distribute plum slices over streusel topping. Sprinkle remaining streusel topping over plum slices.

Bake in a preheated 350-degree oven for 35 to 38 minutes or until a wooden pick inserted in center comes out clean. Cool on a wire rack.

NUTRITION INFORMATION PER SERVING

218 calories, 8 g total fat, 1 g saturated fat, 0 g trans fat, 21 mg cholesterol, 171 mg sodium, 35 g total carbohydrate, 2 g dietary fiber, 22 g total sugars, 19 g added sugars, 4 g protein, 0 mcg (0%) vitamin D, 29 mg (2%) calcium, 1 mg (6%) iron, 63 mg (2%) potassium

