

DESSERT

Sour Cherry Pudding Cake

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
45 min	15 min	30 min	15	\$0.33	156 kcal



Sour Cherry Pudding Cake could be just the lacto ovo vegetarian recipe you've been looking for. One serving contains 156 calories, 3g of protein, and 3g of fat. For 33 cents per serving, you get a dessert that serves 15. 1 person were impressed by this recipe.

Ingredients

- ☐ ¼ teaspoon almond extract
- ☐ 3 cups pitted tart red cherries
- ☐ 1 cup milk
- ☐ 1 cup white sugar
- ☐ 1 tablespoon baking powder
- ☐ 2 cups all-purpose flour
- ☐ 2 tablespoons vegetable oil

EQUIPMENT Bowl, Oven, Baking pan, Toothpicks

Method

- 1 Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13-inch baking dish.
- 2 In a bowl, stir together the flour, 1 cup of sugar, baking powder, milk, and vegetable oil to make a smooth batter; scrape batter into the prepared baking dish.
- 3 In a separate bowl, stir the cherries with 1 cup of sugar and the almond extract; spoon the cherry mixture over the batter.
- 4 Bake in the preheated oven until the cake is lightly browned and a toothpick inserted into the center of the cake comes out clean, about 30 minutes.

Nutrition per serving

156	3 g	3 g	31 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			0.6 g · 4% of daily needs
Fibre			1 g · 4% of daily needs
Sugar			17.7 g · 20% of daily needs
Sodium			91.5 mg · 4% of daily needs
Cholesterol			2 mg · 1% of daily needs
Vitamin C			1.9 mg · 2% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/sour-cherry-pudding-cake-148480