



Sweet Vanilla Cherry Cake

 Dairy Free

READY IN



45 min.

SERVINGS



10

CALORIES



203 kcal

DESSERT

Ingredients

- 3 teaspoons double-acting baking powder
- 21 ounce premium cherry pie filling canned
- 0.8 cup cooking oil
- 3 eggs beaten
- 1.8 cups flour all-purpose
- 0.5 teaspoon ground cinnamon
- 1 tablespoon sugar
- 0.5 teaspoon vanilla

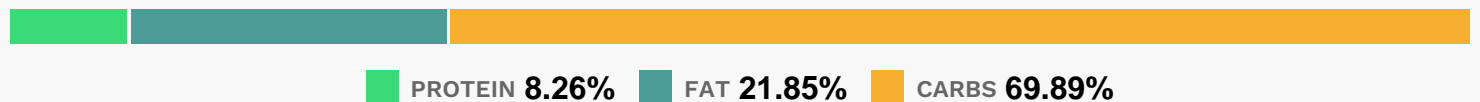
Equipment

- oven
- baking pan
- toothpicks

Directions

- Preheat oven to 350 degrees F.
- Beat together eggs, sugar, oil, flour, baking powder, vanilla and salt.
- Spread 2/3 of the batter into a greased 13x9-inch baking pan.
- Spread LUCKY LEAF Cherry Pie Filling on top of batter. Drop the remaining batter by spoonfuls on top of the pie filling layer.
- Stir together the sugar and the cinnamon.
- Sprinkle over top of cake.
- Bake for 40 minutes or until a toothpick inserted near the center comes out clean.
- Serve warm or cooled.

Nutrition Facts



Properties

Glycemic Index:24.21, Glycemic Load:13.22, Inflammation Score:-3, Nutrition Score:5.8552173427913%

Nutrients (% of daily need)

Calories: 202.75kcal (10.14%), Fat: 4.88g (7.5%), Saturated Fat: 0.71g (4.41%), Carbohydrates: 35.09g (11.7%), Net Carbohydrates: 34.09g (12.4%), Sugar: 1.33g (1.48%), Cholesterol: 49.1mg (16.37%), Sodium: 157.14mg (6.83%), Alcohol: 0.07g (100%), Alcohol %: 0.08% (100%), Protein: 4.15g (8.29%), Selenium: 11.72µg (16.74%), Vitamin B1: 0.19mg (12.8%), Folate: 48.62µg (12.16%), Vitamin B2: 0.18mg (10.49%), Manganese: 0.19mg (9.44%), Calcium: 88.77mg (8.88%), Phosphorus: 85.06mg (8.51%), Iron: 1.53mg (8.5%), Vitamin B3: 1.39mg (6.93%), Vitamin E: 0.74mg (4.95%), Copper: 0.09mg (4.47%), Fiber: 1g (4.01%), Vitamin A: 193.62IU (3.87%), Vitamin B5: 0.34mg (3.36%), Potassium: 105.12mg (3%), Magnesium: 10.97mg (2.74%), Vitamin B6: 0.05mg (2.72%), Vitamin C: 2.15mg (2.6%), Vitamin K: 2.53µg (2.41%), Zinc: 0.36mg (2.37%), Vitamin B12: 0.12µg (1.96%), Vitamin D: 0.26µg (1.76%)