



CHERRY CRUMB CAKE

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| 1 package TSG Apple Cake Mix | 1 can (21 oz) cherry pie filling |
| 1 cup quick cooking oats | ¼ cup brown sugar |
| 8 Tbsp butter, softened, divided | ½ cup pecans, coarsely chopped |
| 1 egg, beaten | |

1. Preheat oven to 325°F. Grease and flour an 8"x 8" baking dish.
2. Combine Cake Mix, 6 Tbsp butter and ¾ cup quick cooking oats. Set aside ½ cup of this mixture for crumb topping.
3. To the remaining mixture, add the egg and mix well. (Mixture will be dry and crumbly). Press mixture into baking dish. Pour cherry filling over crust and spread to cover.
4. Combine the remaining ½ cup crumb mixture, ¼ cup oats, 2 Tbsp butter, nuts and brown sugar. Mix well. Sprinkle over cherries. Bake 40-45 minutes. Serve warm with a dollop of whipped cream or a scoop of vanilla ice cream.