Cherry Pudding Cake  

YIELD: 12 servings

Ingredients

- 2 cups all-purpose flour
- 2-1/2 cups sugar, divided
- 4 teaspoons baking powder
- 1 cup 2% milk
- 2 tablespoons canola oil
- 2 cans (14-1/2 ounces each) water-packed pitted tart red cherries, well drained
- 1/8 teaspoon almond extract
- Optional: Whipped cream or ice cream

Directions

1. In a bowl, combine flour, 1 cup sugar, baking powder, milk and oil; pour into a greased shallow 3-qt. baking dish. In a bowl, combine cherries, extract and remaining sugar; spoon over batter.

2. Bake at 375° for 40-45 minutes or until a toothpick inserted in the cake portion comes out clean. Serve warm, with whipped cream or ice cream if desired.