

CHERRY TEA CAKE



OVEN - 350 degrees/325 degrees

Greased/sprayed 9 x 13 - inch pan

Total 50 minutes cooking time

TIP: I made this the day before, covered it, and stored it in the refrigerator. Very moist.

<https://patriciaspatchwork.blogspot.com/2018/04/cherry-tea-cake.html>

Ingredients

- $\frac{3}{4}$ cup oil
- 1- $\frac{1}{2}$ cup sugar
- 1 teaspoon vanilla
- $\frac{1}{3}$ cup orange juice
- 3 eggs
- 3 cups flour
- 3 teaspoon baking powder
- 1 can cherry pie filling
- 1 teaspoon almond flavoring
- $\frac{1}{4}$ cup sugar
- 1 teaspoon cinnamon

Preparation

Preheat oven to 350 degrees F. Spray a 9 x 13 - inch pan with nonstick cooking spray.

Blend oil and 1- $\frac{1}{2}$ cup sugar together. Add vanilla and orange juice.

Add eggs, one at a time, stirring well after each addition.

Mix together the flour and baking powder. Fold into egg mixture.

Mix together cherry pie filling and almond flavoring.

Pour $\frac{1}{2}$ of the batter into the pan. (about 2 cups)

Spoon cherries over.

Pour (spoon) remaining batter over cherries.

Mix together the $\frac{1}{4}$ cup of sugar with cinnamon. Sprinkle over top of cake.

Bake at 350 degrees F for 15 minutes.

Bake at 325 degrees F. for 35 minutes.