

Golden Vanilla and Fruit Cake

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Preheat: oven, 350 degrees F

Equipment: Large bowl, whisk, 8" cake pan

Prep Time: 15-20 minutes

Cook Time: 20-25 minutes

Number of Servings: 8 or more depending on ages

- 1 box Golden Vanilla Cake Mix, *Simply Organic*

- 2 eggs

- 1 TBsp canola or coconut oil

- 1/2 cup unsweetened apple sauce, natural or organic

Put into large mixing bowl. Mix until well combined.

- **Non-stick cooking spray**

Spray 8" inch cake pan. Pour batter in pan. Bake for 20-25 minutes, until toothpick inserted in center comes out clean. Allow cake to cool for at least 1 hour. Gently transfer to plate.

- 3/4 cup TruWhip topping

Cover top of cake with topping.

- 3/4 cup kiwi, sliced

- 1/2 cup fresh raspberries

- 1 cup fresh strawberries, sliced

- 1/2 cup fresh blueberries

Decorate topping with fruit. Have fun being creative.

Better yet, ask you kids to decorate it. Serve!

FYI: This cake may be prepared in advance and kept in the refrigerator!

OPTIONS: Use whatever fresh or dried fruits you have available. Frozen ones may look messy, however you can try using them.

6 God-made Food Colors: tan, white, green, red, blue, yellow (eggs)

5 Food Groups: whole grains, eggs, fruit, EFAs (essential fatty acids), sweet

PERFORMANCE RATING: 6/5

6/5 is a really high rating for a birthday cake! All natural and naturally delicious!

***KKA** means awarded the Kid Critics Approved Seal