

# Cherry Sour Cream Cake

## INGREDIENTS

2 (15 oz) cans pitted dark sweet cherries in syrup

1 (15 oz) box white cake mix

1 cup flour

1 cup sugar

1 cup sour cream

4 egg whites

$\frac{3}{4}$  teaspoon salt

1  $\frac{1}{3}$  cup water

2 tablespoons oil

2 teaspoons vanilla

## PREPARATION

Preheat oven to 325°F. Grease a 9×13-inch baking pan with butter or cooking spray, set aside.

Blend cake mix, flour, sugar, and salt together in a bowl. Set aside.

In a separate bowl, mix together sour cream, egg whites, water, oil, and vanilla. Fold dry ingredients into wet. Beat on medium speed for 3 minutes, scraping sides of bowl after 2 minutes.

Pour batter into greased baking dish. Spoon cherry pie filling over top of batter, and gently spread to edges.

Bake for 45-50 minutes. Cool completely before serving.