



## Apple Cake

*Prep Time:* 1 hour

*Cook Time:* 40 – 45 minutes

*Yield:* 1 cake

### Ingredients

#### *Cake*

- 325g flour
- 150g softened butter
- 1 tbsp baking powder
- 125g granulated sugar
- 1 tsp cinnamon
- 125g brown sugar
- ½ tsp salt
- 1 tbsp vanilla
- ¼ tsp allspice
- 3 eggs
- ¼ tsp nutmeg
- 150g whole milk
- ¼ tsp cloves
- 200g unsweetened applesauce
- 200g finely diced apples

#### *(Optional) Lemon Glaze*

- 90g powdered sugar
- 30g whole milk
- 2 tsp lemon paste

### Cake Instructions

1. Preheat oven to 350° F/177° C. Prepare the bundt or other cake pan by buttering and dusting it with flour.
2. Pour the flour, baking powder, cinnamon, salt, allspice, nutmeg, and cloves into a bowl. Whisk to combine.
3. Add the softened butter, granulated and brown sugars to a bowl and whisk until well combined.
4. Add the vanilla and the eggs, one at a time, and whisk until combined.



5. Add the whole milk and unsweetened applesauce to the wet ingredients and whisk to combine. The wet ingredients may not look like a smooth mixture, but don't worry – they will combine with the dry ingredients to form a stable batter.
6. One portion at a time, add the wet ingredients to the dry ingredients, gently stirring with a whisk or spatula just until a smooth batter is formed.
7. Peel and finely dice the apples.
8. After dicing, immediately fold the apples into the batter, gently with a spatula.
9. Pour the batter into the prepared bundt or other cake pan and bake at 350° F/177° C for 40 – 45 minutes, until the top is set or a toothpick comes out clean.
10. While the cake is still warm (but not piping hot), gently remove it from the pan. You can do this by tapping the sides and bottom to loosen it. Give the pan a jiggle – the cake should move easily. Then turn it out of the pan and onto a plate.
11. (Optional) When the cake has cooled some, add the glaze.
12. Enjoy the cake warm. Store in the fridge.

### **Lemon Glaze Instructions**

1. Pour the powdered sugar, whole milk, and lemon paste in a bowl.
2. Whisk vigorously for 1 – 2 minutes, until the glaze is smooth.
3. Drizzle onto the cooled cake for a fresh, complimentary lemon flavor.