

RECIPE

APPLE CINNAMON BUNDT CAKE

INGREDIENTS:

for batter:

1 3/4 sticks unsalted butter, plus more for pan
1 1/2 cups sugar
3 lg eggs
1 tsp vanilla extract
2 1/2 cups cake flour
1 1/2 tsp baking powder
1/2 tsp baking soda
1/2 tsp kosher salt
1 1/2 tsp cinnamon
3/4 cup sour cream

for apple cinnamon filling:

2 cups combo of granny smith and honey crisp apples, diced
1 tbsp all purpose flour
1 tsp cinnamon
1/4 tsp nutmeg
1 tbsp sugar
squeeze of lemon

DIRECTIONS:

Preheat oven to 350. Place a large mesh strainer over a large mixing bowl and add in the cake flour, baking powder, baking soda, kosher salt and cinnamon. Sift the dry ingredients together and set aside. Prepare the bundt pan by rubbing it all over with softened butter and then gently sprinkle coarse sugar, such as turbinado or pure cane sugar, all over. Set aside.

In a medium mixing bowl, combine the cubed apples, flour, cinnamon, nutmeg and sugar with a squeeze of lemon. Toss together until well combined and the all the apples are coated with the cinnamon and nutmeg. Set aside.

Place the 1 3/4 sticks of room temperature unsalted butter in the bowl of a stand mixer fitted with a paddle attachment. (You can also use a large mixing bowl and an electric hand mixer). Beat the softened butter on medium speed for about 30 seconds and then gradually add in the sugar while the mixer is still on. Stopping to scrape down the sides. Add in the vanilla extract and turn up the speed to high and beat for about 5 minutes until the mixture is light and creamy.

Turn the speed down to medium and add in the eggs, one at a time, waiting until each egg is incorporated. Turn down the speed to low and gradually add in the dry ingredients until well combined. Turn off the mixer and using a spatula fold in the sour cream and diced apple mixture.

Bake for 50 minutes, or until a skewer inserted comes out clean.

Let the cake cool in the pan on a wire rack for 10 minutes before inverting. Using a table knife, gently push the cake away from the sides, place the cooling rack over the pan, then flip both over in one motion. Remove the pan from the cake and let cool completely.

Serves: 12