

Bakers Banquet



Easy Cinnamon Apple Cake:

Ingredients:

For the Cake:

- 1 1/2 cups (210 grams) all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 3/4 cup (150 grams) granulated sugar
- 2 cups (2 large) apples, peeled and roughly chopped into small pieces (see photo)
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup (120 ml) vegetable or canola oil
- 1/2 cup (120 ml) Greek yogurt or sour cream

For the Cinnamon Topping:

- 1/4 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1 tablespoon butter, melted

Directions:

To Make the Cake:

Preheat the oven to 350°F. Prepare 8 or 9 inch round cake pan with baking spray and line the bottom with parchment paper. (Trace the

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circumference of the pan with a pencil. Cut out and place circle on bottom of greased pan)

In a large mixing bowl add the flour, baking powder, baking soda, salt and sugar. Add the chopped apples and stir to combine.

In a medium mixing bowl add eggs and whisk to break them up. Add the vanilla, oil, and yogurt and whisk to combine.

Add the wet ingredients to the dry ingredients and mix with a wooden spoon until just combined. Do not over mix. Pour the batter into the prepared pan.

To Make the Cinnamon Topping:

Combine the cinnamon, sugar and butter. Mix together. It will be lumpy. Sprinkle over the cake. Gently use a pastry brush or spatula to try move the mixture around and cover the cake.

Bake for 30-35 minutes until a skewer inserted into the center comes out clean. Transfer cake to a wire rack to cool completely. Turn the cake out onto a cake plate.