

# Bakers Banquet



## Apple Fritter Cake

It's that time of the year again. Apples! Red Delicious! Macintosh! Honey Crisp! Granny Smith! Gala! . They are all so yummy and so very fresh in the autumn. Sadly, I'm allergic to apples unless they are cooked (or baked!), so I'm always looking for new ways to incorporate them into my recipes.

Here is a cake reminiscent of an apple fritter but without the frying. A sweet topping on a cake bursting with apples, is the perfect balance for the simple crumb underneath. Your family and friends will adore it, and will definitely come back for more.

I think this cake is delicious using any apples you have in the house. You need 4 or 5 good size apples so even if you mix varieties you can't go wrong. I used Granny Smith and a couple of aging Honey Crisp apples to make mine. In addition, this cake can be made ahead and frozen. Just make sure you let it cook completely before freezing and wait to make and pour the glaze until after your cake has defrosted.

## Apple Fritter Cake

*Adapted from kingarthurbaking.com*

## Ingredients

### For the Filling and Topping

1/2 cup light brown sugar, packed

1 1/2 teaspoons cinnamon

1 heaping teaspoon all-purpose flour

Juice from 1/2 a lemon

3 1/2 cups apples (4-5 good sized apples-any variety), peeled and diced

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## For the Cake

2 1/4 cups all-purpose flour  
2 1/2 teaspoons baking powder  
3/4 cup granulated sugar  
1 teaspoon salt  
1/4 teaspoon nutmeg (I keep whole nutmeg in the freezer and grate with a microplane)  
1/2 cup vegetable oil or canola oil  
3 large eggs  
2 teaspoons pure vanilla extract  
3/4 cup milk (I used soy milk, but you can use any milk you have on hand)

## For the Glaze

3/4 cup confectioners sugar  
1 1/2 to 3 tablespoons milk (I used soy milk, but you can use any milk you have on hand)  
1/2 teaspoon pure vanilla extract

## Directions

Preheat oven to 350° F. Grease an 8 x 8 inch pan, lined with parchment paper with overlap on each side, creating a sling for easy removal.

## To make the filling and topping:

In a medium bowl whisk together the brown sugar, cinnamon and flour.

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In another medium bowl place the peeled and diced apples and mix them with the lemon juice so they don't turn brown. Add the apples to the sugar mixture and stir to coat the apples.

## To make the cake:

In a large mixing bowl, (or the bowl of a standing mixer using the paddle attachment), combine the flour, baking powder, granulated sugar, salt and nutmeg. Add the oil and beat until the mixture looks crumbly.

Beat in the eggs one at a time. Scrape down the bowl and continue mixing

With the mixer on low add the vanilla and the milk. Once the milk is absorbed, scrape down the bowl and mix at medium high speed for 1 minute.

## To assemble the cake:

Drain the apples so there is no accumulated liquid at the bottom of the bowl.

Spread 1/2 the batter in the prepared pan. (I prefer a thin layer of cake on the bottom so make sure not to use too much!) Next, spoon 1/2 the apple mixture over the batter and press lightly.

Spread the remaining batter over the apples. Spoon the remaining apples on top.

## To bake the cake:

Place the baking dish on a baking pan so if the juices from the cake bubble over, the pan will catch them. Bake the cake for 60-65 minutes. The cake is done when a skewer inserted into the cake comes out clean. Let the cake cool for 30 minutes before lifting the cake up using the

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parchment sling. Let the cake cool completely before using the glaze. At this point you can also put the cake in the freezer. Just let it come back to room temperature before drizzling on the glaze.

## To make the glaze:

Combine the confectioners sugar, milk and vanilla, stirring until smooth. Use only 1/12 tablespoons of milk if you prefer a thick glaze. If you prefer a thin glaze, slowly add additional milk, 1 teaspoon at a time until you get the desired consistency. Apple fritters often have a very thin glaze over the. (I used 2 tablespoon of milk for my glaze.) Drizzle over the cooled cake.