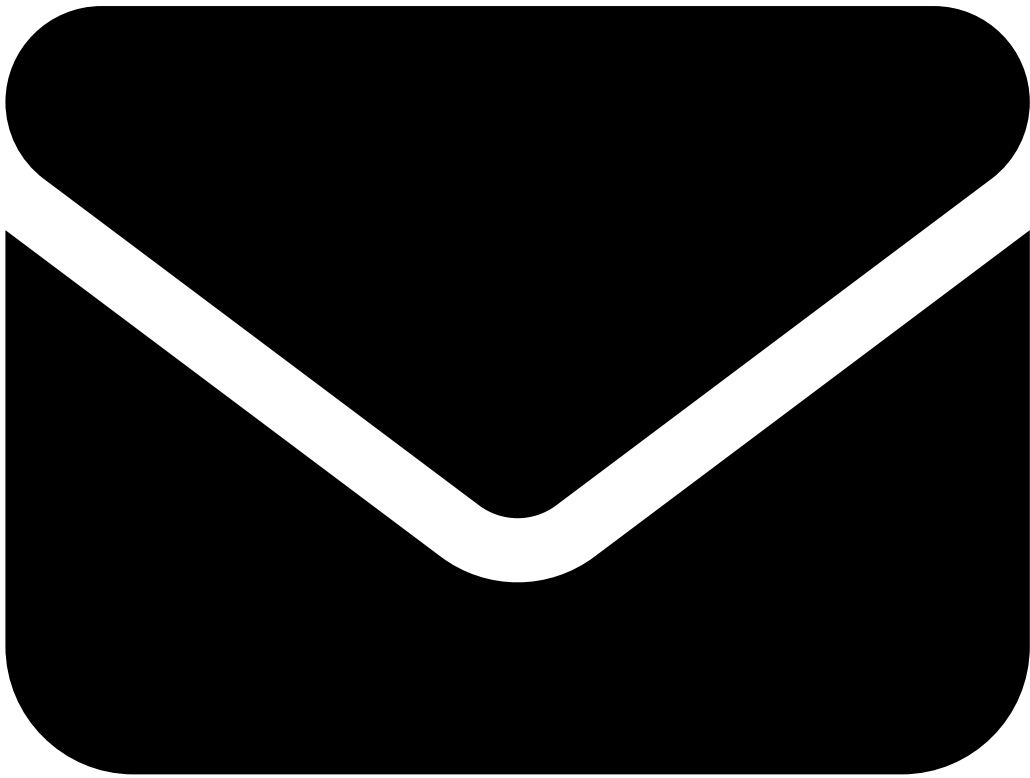


Olive Oil apple Bundt Cake

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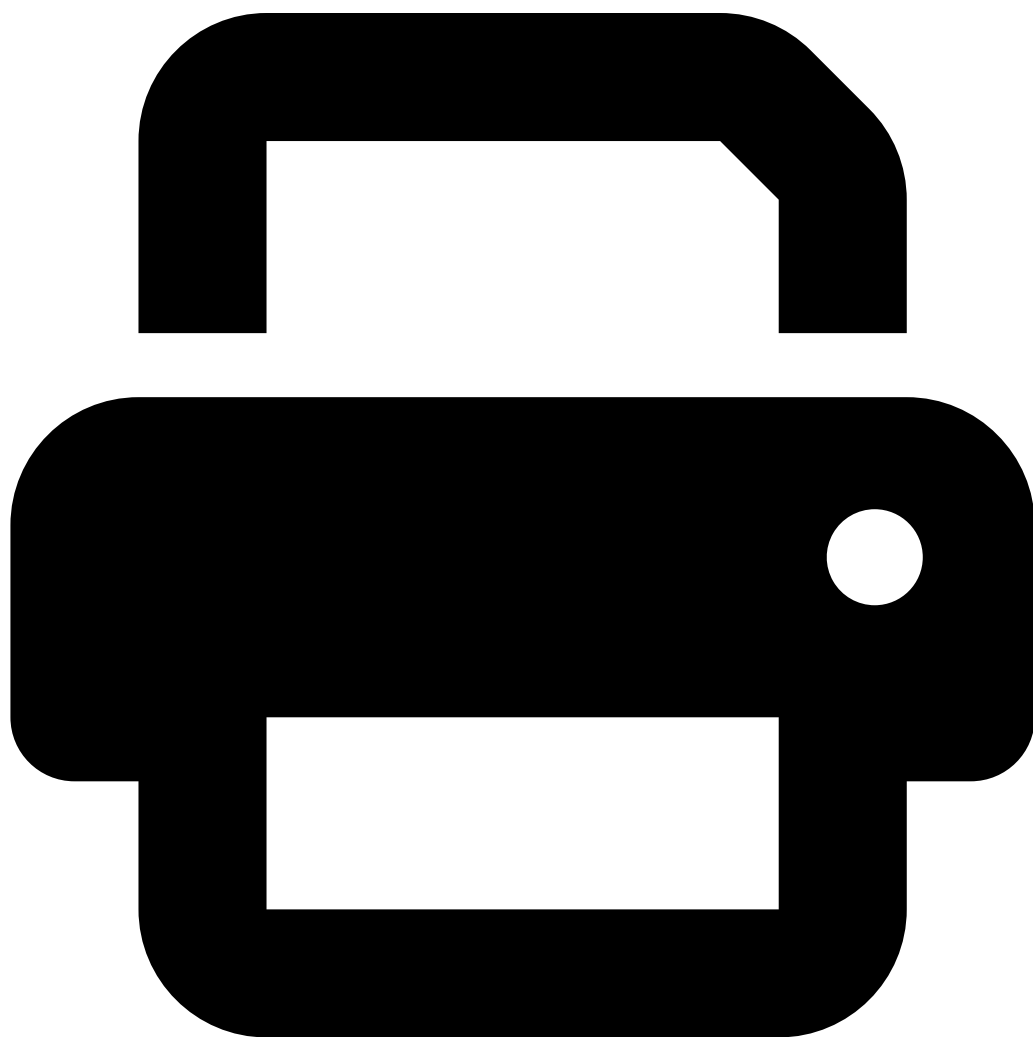
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This olive oil apple Bundt cake is a moist, easy and delicious dessert. The perfect sweet and spicy cake, with large chunks of sweet apples and chopped walnuts. Truthfully I had no plans of making an apple cake today, until I looked at my fruit bowl ...YIKES, another day or two the apples would have ended up in the compost pile. Every time I make this I wonder why I don't make it more often, it's one of my favorite cakes.

The smell from the apples and spices while the cake is baking fill your home with the most cozy, comforting aroma.

I don't know about you, but for me I like simple, easy desserts that taste delicious, come together in less than an hour, but has your friends thinking it took hours, this is one of those cakes. It's simple and so delicious you'll want to make it often. This cake freezes well, for a ready make dessert and keeps fresh for a day or two covered on the counter

Things to Know About This Olive Oil apple Bundt Cake

Choose the right apples: For the best flavor and texture, use firm apples that hold their shape while baking. I used Gravenstein apples, but Honeycrisp or Gala apples work beautifully, too. A slightly tart apple adds a lovely contrast to the sweetness of this homemade apple cake.

Use good-quality olive oil: Olive oil gives this winter apple cake a tender, moist crumb and adds a subtle richness. I recommend using a good-quality extra virgin olive oil with a mild, fruity flavor so it complements the apples without overpowering them.

Choose the right flour: This recipe calls for all-purpose flour, which creates a soft, tender cake. If you prefer a nuttier flavor, you can substitute half of the all-purpose flour with whole wheat flour. If you're using gluten-free flour, choose a baking blend designed to replace all-purpose flour. Follow the package recommendations for substitutions, since adding extra flour can make the cake dry.

Choose your favorite glaze: This apple olive oil cake is delicious served simply with a dusting of powdered sugar. If you want something a little more special, drizzle it with a sweet vanilla glaze or a rich caramel glaze. Both pair wonderfully with the warm apple flavor and make this cake perfect for a cozy winter dessert.

What to Serve with Winter Apple Cake

This homemade winter apple cake is delicious served slightly warm with a cup of coffee or tea. For dessert, add a scoop of vanilla ice cream or a dollop of freshly whipped cream.

If you enjoy baking homemade Italian-inspired desserts, try my **Apple Cinnamon Zeppole**, **Italian Lemon ricotta Cake**, or

Zucchini Bread with Walnuts for more delicious treats to share with family and friends.

Helpful Baking Tools

You don't need anything fancy to make this apple cake, but a few reliable kitchen tools make preparation easier:

- **Mixing bowls** – For combining the wet and dry ingredients.
- **Measuring cups and spoons** – For accurate measurements and consistent baking results.
- **Apple peeler and slicer**– Makes preparing the apples quick and easy.
- **non stick Bundt pan** – Helps you release the cake neatly for serving.

If you make this **olive oil Apple Bundt Cake**, I'd love for you to leave a comment and let me know how it turned out! Tell me which apples you used and whether you topped it with powdered sugar, vanilla glaze, or caramel. I love hearing from you, and your feedback helps other readers decide to try the recipe, too!

Warm Winter olive oil Apple Cake



This Warm Winter Olive Oil Apple Cake is a tender, moist

homemade cake filled with sweet apples and the delicate fruity flavor of extra virgin olive oil. Perfect for fall and winter baking, this easy apple cake can be served warm with a dusting of powdered sugar or finished with a sweet vanilla or caramel glaze. Enjoy it with coffee or tea for a cozy dessert any time of year.

- 2 1/2 cups flour
- 3 teaspoon baking powder
- 1/2 teaspoon baking soda
- 4 eggs
- 1 1/2 cups sugar
- 3/4 cup extra virgin olive oil
- 3 cups un peeled apples cut in small dice
- 1 cup chopped walnuts
- 2 teaspoon each, cinnamon, all spice, and vanilla

1. **Prepare the oven and pan:** Preheat the oven to 350°F. Generously coat a 10-cup Bundt pan with nonstick cooking spray, making sure to cover all the crevices.
2. **Mix the wet ingredients:** In a large mixing bowl, beat the eggs, sugar, vanilla extract, and olive oil until the mixture is light and well combined.
3. **Combine the dry ingredients:** In a separate bowl, whisk together the flour, baking powder, and spices until evenly combined.
4. **Make the cake batter:** Gradually add the dry ingredients to the wet ingredients, mixing until the batter is smooth and well blended. Avoid overmixing.
5. **Add the apples and walnuts:** Gently fold in the chopped apples and walnuts until evenly distributed throughout the batter.
6. **Bake the cake:** Pour the batter into the prepared Bundt

pan and spread it evenly. Bake for about 45 – 50 minutes, or until a toothpick inserted into the center comes out clean.

7. **Cool and remove the cake:** Let the cake cool in the pan for 20 minutes. Carefully run a knife around the edges to loosen it, then invert the cake onto a serving plate. Allow it to cool completely before glazing.
8. **Prepare the cinnamon glaze:** In a small bowl, whisk together 2 cups of powdered sugar, 2 tablespoons of milk, and $\frac{1}{2}$ teaspoon of cinnamon until smooth. If the glaze is too thick, add a little more milk, a few drops at a time
9. **Glaze and serve:** Drizzle the cinnamon glaze over the completely cooled apple Bundt cake. Alternatively, keep it simple with a light dusting of powdered sugar. Slice and serve.



Use firm apples such as Gravenstein, Honeycrisp, or Gala that hold their shape during baking. Choose a good-quality extra virgin olive oil with a mild, fruity flavor so it complements the apples without overpowering them

Dessert

Italian

olive oil apple cake,