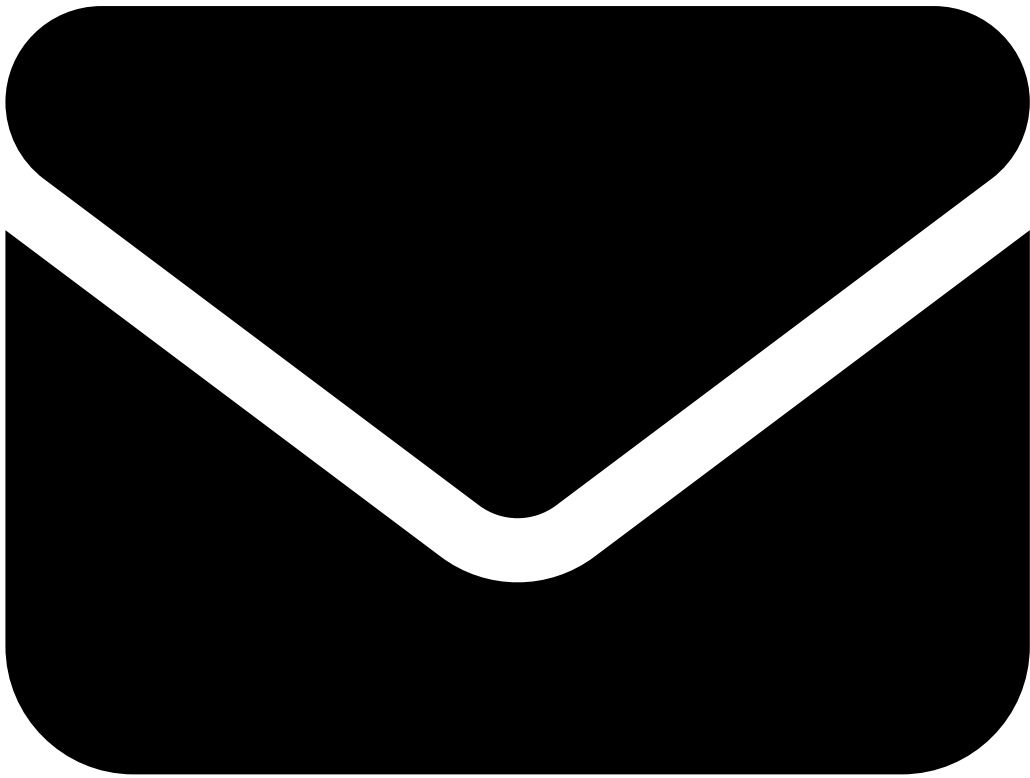


Pureed apple walnut Bundt cake

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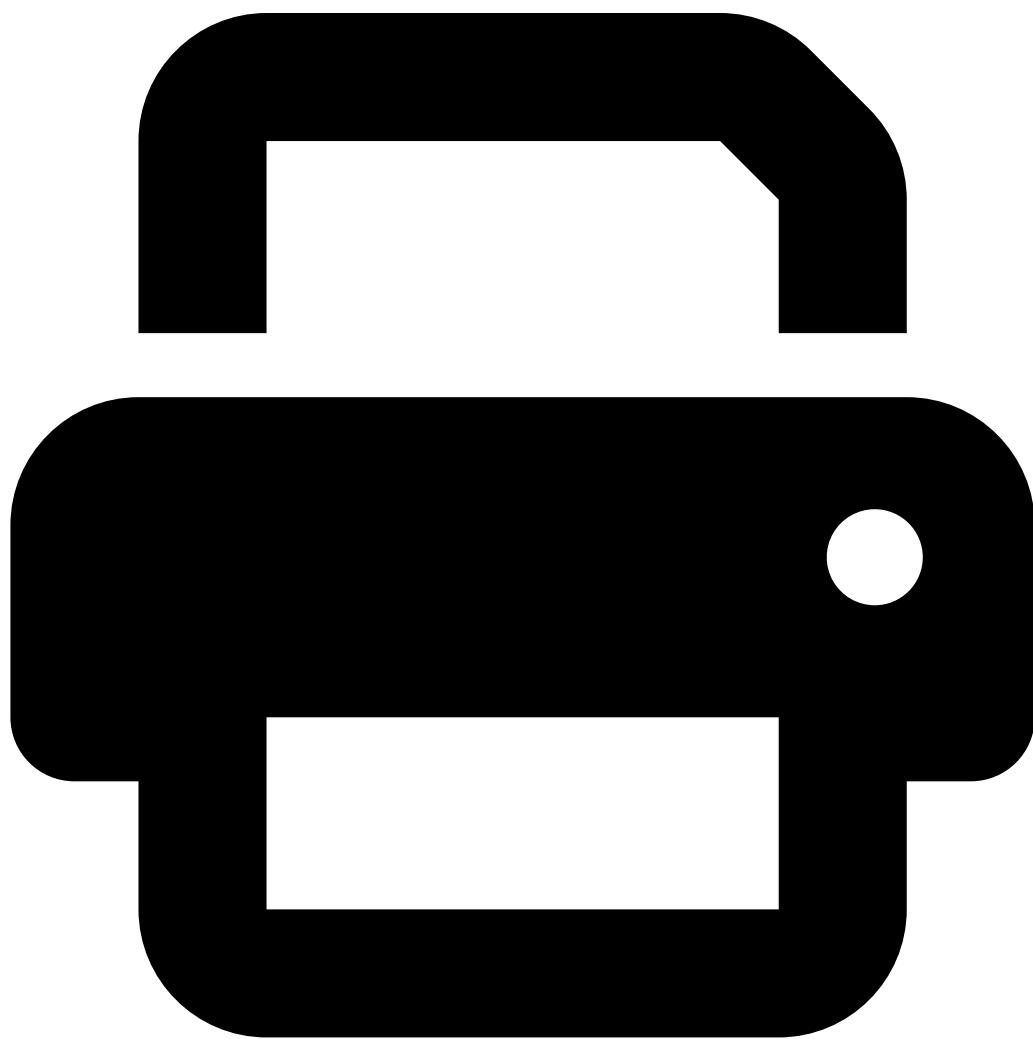
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Truthfully I had no plans of making an apple cake today, until I looked at my fruit bowlYIKES, another day or two the apples would have ended up in the compost pile. Every time I make this Pureed apple walnut cake I wonder why I don't make it more 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.

If you like layer cakes you can use two 9 inch cake pans, and make a butter, cream cheese frosting to spread between the layers. I used a 9 cup bundt pan. AS much as I like layer cakes I like simple better, so most of my cakes are single layer. Single layer cakes are less labor intense than multiple layer cakes, I don't know about you, but for me I like simple, easy desserts that taste delicious, come together in less than a 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 Pureed apple walnut Bundt cake

This cake uses fresh, raw pureed apples—not applesauce or cooked fruit. The raw apple puree gives the cake a bright, natural apple flavor and keeps it incredibly moist and tender.

It's a great way to use crisp apples that are slightly past their prime for eating but still full of flavor.

Chopped walnuts are folded into the batter for a **pleasant crunch** and nutty depth.

They pair beautifully with the light fruitiness of the apples.

The raw apples add moisture without making the cake too sweet or dense.

It has a **light, balanced flavor** that works well for dessert, snacking, or even breakfast.

The Bundt pan gives it a **classic, elegant shape**—perfect for slicing and serving. Just be sure to **generously grease and flour the pan** so the cake releases easily. This isn't a fall cake—it's great **year-round**.

Serve plain, dust with powdered sugar, or finish with a light **citrus glaze** or **honey drizzle** for a warm-weather feel.

It's casual enough for everyday baking but special enough to bring to a gathering. ENJOY!!! If you like Bundt cakes as much as I do try my Mandarin orange Bundt cake or my personal favorite lemon Ciambellone Bundt cake

Pureed apple walnut Bundt cake



- 2 1/2 cups flour
- 3 teaspoon baking powder
- 1/2 teaspoon baking soda
- 3 eggs
- 1 1/2 cups sugar
- 1 cup plain Greek yogurt
- 1/2 cup light olive oil
- 1 1/2 cups 2 medium apples unpeeled cored apples cut in medium dice and pureed in a blender. Of course you have the option to peel the apples. Honey crisp ,pink lady or fuji apples or a combination of all ,are good choices.
- 1 cup chopped walnuts
- 2 teaspoon each (cinnamon, all spice, and vanilla)
- Powder sugar for dusting or glazing

1. preheat your oven to 350 degrees
2. spray a 9 inch Bundt pan with cooking spray to prevent sticking
3. Beat eggs, sugar, yogurt, oil and vanilla, until light(2- 3 minutes minutes)
4. Combine baking powder, baking soda and spices with the flour. Add the flour mixture to the egg mixture Mix only until well blended
5. Add the apples and walnuts mix just until well blended
6. Bake in a 350 degree oven for 35-40 minutes or until a tooth pick comes out clean

7. Cool 20 minutes before running knife along pan to loosen the cake invert on a cake dish. Drizzle cooled cake with a simple glaze, or powder sugar
8. for a glaze option: mix 2 cups powder sugar with 2 tablespoons of milk and 1/2 teaspoon of cinnamon drizzle over cooled cake