

Warm winter apple cake

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This warm winter apple 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 warm winter cake

Apples: Go for a firmer sweet variety. I used gravenstien honey crisp or gala apples work well in this recipe and offer a slightly tart contrast.

Olive oil: Use a good quality extra virgin olive oil. It will make all the difference.

Flour : the recipe calls for all purpose flour, you can use half whole wheat for a nuttier flavor. Or use gluten free and

up the amount by 1/2 cup.

Glaze: You can top this winter apple cake with a wet glaze, or even a caramel glaze or keep it simple and just use a dusting of powder sugar.

If you make this apple cake please leave me a comment on your experience with this recipe. I love hearing from you. It's my favorite part and it helps others too. THANKS!!!

The cake pan is a 10 cup bundt pan.

Ingredients

1. 2 1/2 cups flour
2. 3 teaspoon baking powder
3. 1/2 teaspoon baking soda
4. 4 eggs
5. 1 1/2 cups sugar
6. 3/4 cup extra virgin olive oil
7. 3 cups un peeled apples cut in medium dice
8. 1 cup chopped walnuts
9. 2 teaspoon each , cinnamon, all spice, and vanilla

1. INSTRUCTIONS

1, Heat oven to 350 degrees coat a 10 cup bundt pan with non stick cooking spray. Beat eggs, sugar, vanilla and oil until light
2. Combine baking powder and spices with flour
3. Add flour to liquid ingredients
4, Mix until well blended
5. Add apples and walnuts mix just until blended
Bake in a 350 degree oven for 45 minutes or until a tooth pick comes out clean cool 20 minutes before running knife along pan to loosen the cake invert on a cake dish
Drizzle cooled cake with a simple glaze, for the glaze: mix 2 cups of powder sugar with 2 tablespoons of milk and 1/2 teaspoon of cinnamon drizzle over cooled cake or dust with powder sugar....Enjoy!!!!!!