



Nani's Apple Cake Recipe

How to:

1. Peel and core the apples, then slice into small chunks. Set aside. (If they brown a little, it will not hurt the cake, or else you can sprinkle them with a touch of lemon juice to prevent browning).
2. Preheat your oven to 325 degrees (F).
3. To a large mixing bowl (I used a [KitchenAid stand mixer](#) for this), add the avocado oil, granulated sugar, and brown sugar. Blend well on a low speed until smooth.
4. Add the eggs to the mixture one at a time, blending on a low speed until fully combined. Set aside.
5. In a separate mixing bowl, sift together the flour baking soda, cinnamon, nutmeg and salt. Add this mixture to the egg mixture and blend on a low speed until fully combined.
6. Using a spatula, fold in the chopped apples, chopped walnuts and the vanilla.
7. Grease a bundt pan with a little butter or shortening and spoon the batter into it. Place the pan in the oven (I place mine on a baking sheet before placing it in the oven in case of spills, though the batter is very thick).
8. Bake for 1 ¼ hours, or until the cake tester comes out clean.
9. Remove the cake from the oven and allow it to set for 20 minutes (timing is key here!).
10. While the cake is resting prepare the glaze: Combine the butter, brown sugar, granulated sugar, cream and vanilla in small saucepan. Allow it to melt all together on a medium-low heat setting, stirring occasionally. After it's melted, remove from the heat.
11. Invert the cake pan onto a cake plate at the 20-minute mark (in my testing, allowing it to fully cool before removing it from the pan may cause it to not all come out in one piece!).
12. Pour the glaze onto the warm cake and serve!

Tips and Tricks:

- I use a paper towel dipped in shortening to grease a cake pan. It helps keep your hands clean.
- Because this cake is very moist, I stored leftovers in the refrigerator, covered, so it would not mold. Because my husband and I were the ones doing the testing of this recipe, we were able to keep the cake tasting fresh for about a week when stored in the refrigerator!
- We used granny smith apples, but another tart apple would work
- A basic bundt pan works best for this apple filled cake. In one test I used a design style bundt pan and the apples prevented the design from being seen.
- I used avocado oil, but any mild flavored/high heat type of oil would work.
- You can omit the nuts without sacrificing too much flavor. The nuts merely add a nice texture.

Time to Put This Recipe Creation Together:

30 minutes prep, 1 1/4 hour to bake

20 servings

Suggested kitchen tools:

apple peeler/corer, bundt pan (9.51 or 10 inch., also called a fluted or tube pan), knife, spatula, paper towels, baking sheet pan, mixer, mixing bowls, sifter, food chopper, measuring spoons, shortening or butter (for greasing the pan), small saucepan, cake plate or stand

The Ingredients

Cake Ingredients:

- 1 ½ cups avocado oil
- 1 ½ cups granulated sugar (I used a fine sugar cane sugar)
- ½ cup light brown sugar
- 3 large eggs
- 3 cups all-purpose flour, sifted
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- ½ teaspoon ground nutmeg
- ½ teaspoon salt
- 3 ½ cups peeled and chopped tart fresh apples (I used 3 large granny smith apples)
- 1 cup chopped walnuts
- 2 teaspoons vanilla
- decorative cupcake liners

Glaze Ingredients:

- 3 tablespoons butter
- 3 tablespoons light brown sugar
- 3 tablespoons granulated sugar (I used a fine sugar cane sugar)
- 3 tablespoons heavy cream
- ¼ teaspoon vanilla



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