



SPICED APPLE BUNDT CAKE

(with apple cider glaze)

Ingredients

- 1/2 cup canola oil
 - 1 TBSP vanilla bean paste
 - 1/4 cup unsalted butter (softened)
 - 1 cup brown sugar
 - 2 eggs
 - 2 cups peeled, grated apples (squeeze out the liquid)
 - °Honeycrisp, Pink Lady & Granny Smith work well, but it is personal preference!°
 - 3 cups flour
 - 1 TBSP baking powder
 - 2 tsp. cinnamon
 - 1/4 tsp. nutmeg
 - 1/4 tsp. ground cloves
 - 1/2 tsp. kosher salt
 - 3/4 cup evaporated milk
 - 1 cup powdered sugar
 - 1 TBSP unsalted butter (melted)
 - 2 TBSP apple cider
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Instructions

1. Preheat your oven to 350 degrees. Beat the softened butter on medium speed until light and fluffy. Add canola oil and vanilla bean paste and mix until combined. Add brown sugar and beat until well combined. Add eggs and beat until well combined. Add grated apples and beat on low speed just until combined.
2. In another bowl, whisk flour, baking powder, cinnamon, nutmeg, cloves and 1/2 teaspoon salt. Add flour mixture and evaporated milk to the butter mixture. Beat on low speed until just combined. Pour the batter into a 10-cup bundt pan covered in baking spray.
3. Bake at 350 degrees until toothpick comes out clean (45-50 minutes).
4. Cool the cake in the pan on a wire rack for 10 minutes then carefully invert onto the rack. Cool to room temperature.
5. Prepare the glaze by stirring together the powdered sugar, melted butter and 1 1/2 TBSP apple cider. If the mixture is too thick add the other 1/2 TBSP apple cider until the mixture is to your liking. Drizzle over cake and serve.