Apple Fritter Cake

Description

Apple Fritter Cake.
Cake that derived from a breakfast food, shape-shifted into a cake, disguised as dessert.



Ingredients

- 2 cup chopped Granny Smith Apples
- 1/3 cup sugar
- 1/2 tsp cinnamon
- 2 tbsp cornstarch
- 2 tsp water
- 1/2 cup brown sugar
- 1/2 tsp *cinnamon
- 1/3 cup butter room temp
- 3/4 cup sugar
- 1/2 cup applesauce
- 1 tsp vanilla
- 2 eggs
- 2 1/4 cup flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp **cinnamon
- 1 cup sour cream or greek yogurt
- 2 cup powdered sugar
- 1/3 cup milk
- 1 tsp *vanilla

Summary

Yield: 8
Source: Cookies and Cups
Prep Time: 1 hour
Category: Desserts
Cuisine: American
Tags: pdf, new

Instructions

FILLING:

In a medium saucepan combine apples, granulated sugar, cinnamon, nutmeg, cornstarch and water.

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Heat over medium heat for5-6 minutes until apples soften and a liquid thickens.

Set aside to cool.

Mix dark brown sugar and cinnamon in a small bowl and set aside.

CAKE

Preheat oven to 350°

Spray a 9x13 pan with baking spray.

In your mixing bowl beat butter and sugar, about 3 minutes until fluffy.

Add applesauce, vanilla and eggs and mix on medium until combined.

In a separate bowl whisk together flour, baking powder, baking powder, salt and cinnamon.

Add the dry mixture and the Greek yogurt in alternating parts, starting and ending with the dry.

Mix until just combined.

Spread 1/2 the cake batter in the bottom of the prepared pan.

Top with the apple mixture, spreading carefully to cover the batter.

Then top with 2/3 of the brown sugar, sprinkling all over the apple mixture.

Cover with the remaining batter and sprinkle the remaining 1/3 of the brown sugar all over the top.

Bake 35-40 minutes, or until the center of the cake is set.

GLAZE

While the cake is baking prepare the glaze by mixing the powdered sugar, milk and vanilla in a medium bowl.

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When cake is done, immediately poke holes in the cake using a butter knife, about 30 pokes.

Pour the glaze over the top of the cake spreading to cover it completely.

Let the glaze set up for about 20 minutes before serving.