

Spiced Apple Cake

Yield: 12-16 Servings

CAKE:

2¼ Cup flour
¼ Cup cornstarch
1½ Tsp baking powder
½ Tsp baking soda
½ Tsp salt
4 Tsp Apple Pie Spice
2 Cup Granny Smith apples, peeled,
-shredded
1½ Cup brown sugar
3 eggs

1 Cup vegetable oil

¼ Cup cream

2 Tsp vanilla extract

CREAM CHEESE BUTTERCREAM:

1 Cup unsalted butter, softened

4½ Cup powdered sugar

1½ Cup cream cheese, cold

1½ Tsp vanilla extract

1½ Tbl lemon juice

½ Tsp apple pie spice

Directions:

Preheat oven to 350°F and grease two 8x3 inch cake pan.

In a bowl, sift together flour, cornstarch, baking powder, baking soda, salt, and apple pie spice. Using a whisk, mix until well combined. Set aside.

Finely grate two apples and measure the grated apple out so you have two cups. Set aside.

In a large bowl combine light brown sugar, eggs, vegetable oil, cream, vanilla and shredded apple from previous step. Using a whisk, mix until well combined and smooth.

Pour your dry ingredients into your wet ingredients and using a spatula, gently fold until just combined. Do not overmix the batter.

Distribute the batter evenly into the two 8-inch cake tins and bake for 30-32 minutes or until a toothpick inserted into the center comes out clean or with a few moist crumbs on it.

Once baked, allow the cakes to cool in the cake tins for 20 minutes before turning them out onto a wire rack. While cooling, prepare the cream cheese frosting.

Cream Cheese Frosting: To a large bowl add in unsalted butter and using an electric mixer cream for a few minutes on a medium high speed until light and fluffy.

Add in the powdered sugar in 3 batches while mixing on low. Ensure that each batch of powdered sugar is mixed into the butter well before adding in the next batch.

Next add in cold cream cheese, vanilla, fresh lemon juice and apple pie spice and mix on a medium speed just until the frosting is smooth. Avoid over-mixing as the more you mix the softer the frosting will become.

Assembly: Using a serrated knife, level the tops of the cake layers so they're nice and flat.

Place the first cake layer onto your cake stand and place a generous amount of the cream cheese buttercream on top and smooth it out with an offset spatula.

Create a dam of frosting around the edges of the cake layer. Fill the middle with the apple filling.

Place your next cake layer on top and cover the top and sides with more buttercream. I like to use a cake scraper to smooth out the sides.

You can use the extra frosting to do additional decorations.

