

# HONEY APPLE CAKE



## CAKE INGREDIENTS

- 3 large eggs
- 3/4 cup honey
- 1/2 cup white sugar
- 1/4 cup light brown sugar
- 1 1/4 cup canola oil
- 1 1/2 tsp vanilla
- 3 cups all purpose baking flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1 1/2 tsp cinnamon
- 3/4 tsp salt
- 1/4 tsp allspice
- Dash of ground cloves
- 4 Granny Smith apples - peeled, cored, and shredded

## ICING INGREDIENTS

- 1 cup + 3 tbsp powdered sugar
- 1/4 tsp vanilla
- 1-2 tbsp non-dairy creamer

## YOU WILL ALSO NEED

- 9 inch Bundt cake pan, sifter, wire cooling rack, parchment paper, Ziploc bag

Get Ingredients

Cook Time: 75 Minutes

Total Time: 2 Hours

Servings: 10

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Preheat oven to 325 degrees F.

In a large mixing bowl, beat the eggs until they are frothy. Whisk in the honey, white sugar, brown sugar, oil and vanilla. In a separate medium mixing bowl, sift together the flour, baking powder, baking soda, cinnamon, salt, and spices. Incorporate the flour mixture into the liquid, stir to blend. Fold in the shredded apples. Spray your Bundt pan with cooking spray, making sure to evenly coat the entire inner surface. Pour your batter into the pan. Bundt pan depths vary, so make sure the batter fills the pan  $\frac{3}{4}$  full or less. Do not fill beyond  $\frac{3}{4}$  or your cake might overflow during baking. Use a spatula to gently push the batter to the outside of the pan, pushing slightly up the walls. This will help to get rid of any air pockets that might interfere with the pretty details of the pan. Smooth the batter on the top so it is flat and even all the way around the pan.

Bake cake in preheated oven for 75-90 minutes. When the edges darken and pull fully away from the sides of the pan, and the cake browns all the way across the surface, insert a toothpick deep into the thickest part of the cake. If it comes out clean, it's done. It's a very moist cake, so it's easy to undercook it– err on the side of caution and let it bake a little longer if you're unsure (but don't bake it too long or it will dry out!).

Let the cake cool for exactly 10 minutes, then invert it onto a flat plate. Tap the Bundt pan gently to release the cake. If your cake sticks, use a plastic knife to carefully loosen the cake around the center tube and sides. Allow cake to cool completely (very important to let it cool before frosting).

Now it's time to decorate your cake. Decorate this cake the same day you serve it; the cake is moist so it tends to "soak up" the powdered sugar, plus the icing looks prettier fresh. To keep things neat, I like to do this part on a wire cooling rack with a piece of parchment paper underneath to catch extra sugar/ drips. You can simply do it on a plate if you prefer. First, put 3 tbsp of powdered sugar into a handheld mesh strainer or sifter. Sprinkle sugar onto the top of the cake by tapping the strainer or sifting to release an even shower of sugar around the surface of the cake.

Next, make your drizzle icing. Sift 1 cup of powdered sugar into a mixing bowl. Add  $\frac{1}{4}$  tsp of vanilla extract and 1 tbsp non-dairy creamer to the bowl. Stir with a whisk or fork to blend. Add additional non-dairy creamer by teaspoonfuls, mixing constantly, until the mixture has the texture of very thick honey. You want the icing to be quite thick, but still pourable. When you can drizzle the icing in stripes across the surface, and it takes a few seconds for those drizzles to dissolve back into the icing, the texture is right.

Place a Ziploc bag inside a tall water glass, open end facing upward and wrapped around the edge of the glass, so there is an open space for easy filling. Pour the icing into the Ziploc bag.

Close the bag, leaving a small bit open to vent. Guide the icing towards one of the lower corners of the bag. Cut the very tip of that corner off the bag.

Drizzle the icing in a zig-zag pattern around the cake by squeezing the Ziploc bag gently to release the glaze.

Allow icing to dry completely before serving—this usually takes about 30-60 minutes. Slice and enjoy!

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