

Apple Cinnamon Bundt Cake

We like our pound cakes, especially when we are able to add an ingredient we grow ourselves.

We've enjoyed making our accidental applesauce, apple fritters, apple pie filling, and then of course apple pie with our apples, so now it is time for another pound cake recipe. We used our homegrown Pink Lady apples but any tart apple would probably be delicious. If you've got the time and like to try new things, add our caramel apple glaze instead of the one included with this recipe.

Ingredients

Cake

- 1 cup butter, softened
- 1¾ cups sugar
- 4 large eggs
- 2½ cups flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup sour cream
- 2½ teaspoons vanilla
- ¼ teaspoon almond extract
- 2 medium tart apples

Glaze

- 1 cup powdered sugar
- 1 teaspoon cinnamon
- 2-3 tablespoons whole milk



Instructions

Cake

- ❖ Preheat oven to 325 degrees Fahrenheit.
- ❖ Prepare Bundt pan with oil and flour.
- ❖ Cream butter and sugar.
- ❖ Mix in eggs one at a time.
- ❖ In a medium bowl mix your dry ingredients: flour, baking powder, baking soda, and salt.
- ❖ Whisk together your sour cream, vanilla, and almond extract.
- ❖ Beat ⅓ of flour mixture into the egg mixture then add ½ of the sour cream mix and beat. Continue alternating and adding these mixtures. Just mix remembering to scrape the sides.
- ❖ Fold in the apples.
- ❖ Pour batter into your prepared Bundt pan.
- ❖ Bake 60-65 minutes or until toothpick comes out clean.
- ❖ Once your cake is done, let it cool in the pan for 10 minutes then turn it out onto a wire rack.

Glaze

- ❖ In a small bowl, whisk together the powdered sugar and cinnamon.
- ❖ Whisk in the milk 1 tablespoon at a time. Until the glaze is desired thickness – thick but pourable.
- ❖ While cake is still on wire rack, place it on a lined cookie sheet then drizzle the glaze over the top.