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Fresh Apple Cake with Caramel Glaze



Photo Susie Iventosch

(Makes one large bundt cake, serves 12 to 16 people)

*Note: Andrea Quinn likes to use a mix of apple varieties in this cake. Try to pick apples that will keep their shape when baked.

CAKE INGREDIENTS

3 cups unbleached flour
 1 tablespoon baking soda
 2 teaspoons ground ginger
 1 teaspoon ground cinnamon
 1/2 teaspoon nutmeg
 1 teaspoon salt
 1 cup granulated sugar
 3/4 cup (165 g) dark brown sugar
 3/4 cup (1 1/2 sticks) melted unsalted butter
 1/2 cup buttermilk
 4 large eggs
 2 teaspoons vanilla extract
 1 1/2 lbs. (3 to 4 medium sized) apples, peeled, cored and cut into 1/2-inch chunks
 1/2 cup (75 g) crystallized ginger, cut to 1/4 inch pieces

CARAMEL GLAZE INGREDIENTS

1 cup heavy cream
 1/2 cup brown sugar
 1 tablespoon mild honey
 1 teaspoon vanilla extract
 One cinnamon stick
 1/8 teaspoon sea salt

DIRECTIONS for CAKE AND GLAZE

Preheat the oven to 350°F and generously coat a bundt pan with butter. Put the pan on a rimmed baking sheet to make it easier to take in and out of the oven. Place the flour, baking soda, spices and salt in medium mixing bowl and whisk to combine evenly.

Place the sugars, butter, buttermilk, eggs and vanilla extract in another bowl. Mix together until combined. Add the dry ingredients, a third at a time, mixing the batter until just combined before adding the next amount. Add the apples and ginger and mix to distribute evenly. Scrape the batter into the prepared pan, evenly distributing the apple chunks throughout the pan. Smooth the batter out and bake for 55 to 60 minutes or until the sides of the cake have turned dark golden brown and a toothpick or skewer inserted in the middle comes out clean. Because there are chunks of apple in the cake, you may want to insert the toothpick in a few places.

Let the cake cool in the pan for about 30 minutes. While the cake is cooling, make the glaze by placing all the ingredients in a medium saucepan and bring to a boil. Reduce the heat to low and simmer, stirring frequently and watching it carefully so it doesn't boil over, for about 12 to 15 minutes or until it has thickened. Let it cool for 10 or 15 minutes until the cake is no longer hot but just warm. Turn it out onto the serving platter. Spoon the cooled glaze over the warm cake, making sure some of the glaze drizzles down the sides. Let cool completely before serving.

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