



Apple Bundt Cake

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

2 hrs

Description

This apple Bundt cake is especially nice to make when apples are in season for a delicious fall treat

Ingredients

- - 2 cups apples - peeled
- cored and diced - 1 tablespoon white sugar - 1 teaspoon ground cinnamon - 3 cups all-purpose flour - 3 teaspoons baking powder - $\frac{1}{2}$ teaspoon salt - 2 cups white sugar - 1 cup vegetable oil - $\frac{1}{4}$ cup orange juice - 2 $\frac{1}{2}$ teaspoons vanilla extract - 4 large eggs - 1 cup chopped walnuts - $\frac{1}{4}$ cup confectioners' sugar for dusting

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 10-inch Bundt or tube pan. Combine diced apples
2. 1 tablespoon white sugar
3. and 1 teaspoon cinnamon in a medium bowl; set aside. Sift together flour
4. baking powder
5. and salt; set aside. Combine 2 cups white sugar
6. oil
7. orange juice
8. vanilla
9. and eggs in a large bowl; beat with an electric mixer at high speed until smooth. Stir in flour mixture. Fold in chopped walnuts. Pour 1/3 of the batter into prepared pan. Sprinkle with 1/2 of the apple mixture. Alternate layers of batter and filling
10. ending with batter. Bake in the preheated oven until a toothpick inserted into the center of cake comes out clean
11. about 55 to 60 minutes. Let cool in pan for 10 minutes
12. then turn out onto a wire rack and cool completely. Sprinkle with confectioners' sugar.