

Apple Fritter Cake

In the spirit of your local doughnut shop, we've packed generous layers of cinnamon-scented sweetened apples into and on top of this rich vanilla coffeecake. It's a breakfast feast for fall or any other season.

FILLING AND TOPPING

½ cup (107g) light brown sugar
1 ½ teaspoons Vietnamese Cinnamon
1 teaspoon Instant ClearJel
4 cups (452g, 3 large) peeled, diced apples

CAKE

2 ¼ cups (270g) King Arthur Unbleached All-Purpose Flour
2 ½ teaspoons baking powder
¾ cup (149g) granulated sugar
1 teaspoon salt
¼ teaspoon nutmeg
12 tablespoons (170g) unsalted butter, at room temperature
3 large eggs, at room temperature
2 teaspoons Pure Vanilla Extract
¾ cup (170g) milk, at room temperature

GLAZE

¾ cup (85g) confectioners' sugar, sifted
3 tablespoons (43g) milk
½ teaspoon Pure Vanilla Extract

Preheat the oven to 350°F. Grease a Tea Loaf Pan or 9" x 5" pan, and line with parchment.

For the filling and topping: Mix the brown sugar, cinnamon, and ClearJel until evenly blended. Sprinkle over the diced apples and stir to coat; set aside.

For the cake: In a large bowl, combine the flour, baking powder, sugar, salt, and nutmeg. Add the butter and mix with a paddle until the mixture is sandy looking. Beat in the eggs one at a time, scraping the bowl between additions as needed. With the mixer running at low speed, add the milk. Once the milk is absorbed, scrape the bowl and mix at medium-high speed for 1 minute.

To assemble: Spread half the batter in the prepared pan. Spoon half the apple mixture over it and press in lightly. Spread the remaining batter over the apples and spoon the remaining apples on top.

Bake the cake for 65 to 75 minutes, until a paring knife inserted in the center comes out clean. Remove from the oven and cool on a rack.

To glaze: Combine the glaze ingredients, stirring until smooth, and drizzle over the cooled cake.

Yield: one loaf cake.



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