



## Filled Apple Spice Bundlette Cakes

*A rich, tart, spicy filling is the surprise inside these beautiful little cakes.*

### Cake

1 box Apple Spice Cake, mixed as directed on package

### Filling

1 ¼ cups (190g) Baker's Cinnamon Filling Mix

¼ cup (85g) Boiled Cider

1 to 2 tablespoons (14g to 28g) water

### Glaze

Bourbon Glaze, mixed as directed on package

Preheat the oven to 350°F. Grease the wells of your Bundlette pan.

**To assemble:** Scoop a heaping tablespoon of batter into each of the wells of the pan (or use a piping bag to fill ⅔ full). Once all have some batter in them, pick up the pan and tap it on the counter two or three times to eliminate any air bubbles.

Mix filling ingredients together and place 1 ½ teaspoons of mixture in the center of each well, or place the filling in a piping bag and pipe a swirl through the batter in each well.

Scoop (or pipe) another generous tablespoon of batter over the filling mixture. Tap the pan on the counter once more, and bake for 23 to 25 minutes, until the cakes spring back when gently pressed in the center and the edges are lightly browned.

While the cakes are baking, mix the glaze.

Remove pan from the oven and cool on a rack for 10 minutes. Turn cakes out of the pan and repeat the assembly and baking process until all of the batter and filling are used. Brush the bourbon glaze over the cakes while still warm.

**Yield:** 30 Bundlette cakes.



