



Apple-Cream Cheese Bundt Cake



Vegetarian



Popular

READY IN



250 min.

SERVINGS



12

CALORIES



644 kcal

DESSERT

Ingredients

- ☐ 0.8 cup apple sauce
- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup brown sugar light packed
- ☐ 1 cup brown sugar light packed
- ☐ 0.3 cup butter
- ☐ 0.3 cup butter softened
- ☐ 0.8 cup canola oil
- ☐ 8 oz cream cheese softened

- ☐ 1 large eggs
- ☐ 3 large eggs lightly beaten
- ☐ 2 tablespoons flour all-purpose
- ☐ 3 cups flour all-purpose
- ☐ 1.5 lb gala apple peeled finely chopped
- ☐ 0.5 cup granulated sugar
- ☐ 1 cup granulated sugar
- ☐ 0.5 teaspoon ground allspice
- ☐ 2 teaspoons ground cinnamon
- ☐ 1 teaspoon nutmeg
- ☐ 3 tablespoons milk
- ☐ 1 cup pecans finely chopped
- ☐ 1 cup powdered sugar
- ☐ 1 teaspoon salt
- ☐ 1 teaspoon vanilla extract

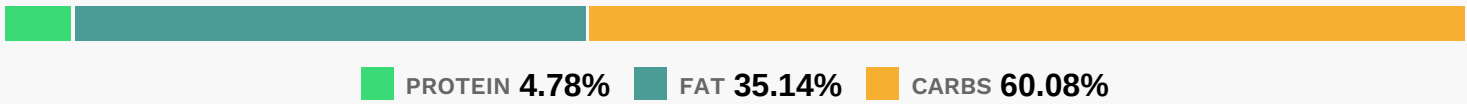
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ kugelhkopf pan

Directions

- ☐ Prepare Filling: Beat first 3 ingredients at medium speed with an electric mixer until blended and smooth.
- ☐ Add egg, flour, and vanilla; beat just until blended.
- ☐ Prepare Batter: Preheat oven to 35
- ☐ Bake pecans in a shallow pan 8 to 10 minutes or until toasted and fragrant, stirring halfway through. Stir together 3 cups flour and next 7 ingredients in a large bowl; stir in eggs and next 3 ingredients, stirring just until dry ingredients are moistened. Stir in apples and pecans.
- ☐ Spoon two-thirds of apple mixture into a greased and floured 14-cup Bundt pan. Spoon Cream Cheese Filling over apple mixture, leaving a 1-inch border around edges of pan. Swirl filling through apple mixture using a paring knife. Spoon remaining apple mixture over Cream Cheese Filling.
- ☐ Bake at 350 for 1 hour to 1 hour and 15 minutes or until a long wooden pick inserted in center comes out clean. Cool cake in pan on a wire rack 15 minutes; remove from pan to wire rack, and cool completely (about 2 hours).
- ☐ Prepare Frosting: Bring 1/2 cup brown sugar, 1/4 cup butter, and 3 Tbsp. milk to a boil in a 2-qt. saucepan over medium heat, whisking constantly; boil 1 minute, whisking constantly.
- ☐ Remove from heat; stir in vanilla. Gradually whisk in powdered sugar until smooth; stir gently 3 to 5 minutes or until mixture begins to cool and thickens slightly.
- ☐ Pour immediately over cooled cake.

Nutrition Facts



Properties

Glycemic Index:48.93, Glycemic Load:37.9, Inflammation Score:-6, Nutrition Score:11.463043430577%

Flavonoids

Cyanidin: 1.87mg, Cyanidin: 1.87mg, Cyanidin: 1.87mg, Cyanidin: 1.87mg Delphinidin: 0.66mg, Delphinidin: 0.66mg, Delphinidin: 0.66mg, Delphinidin: 0.66mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 1.5mg, Catechin: 1.5mg, Catechin: 1.5mg, Catechin: 1.5mg Epigallocatechin: 0.66mg, Epigallocatechin: 0.66mg, Epigallocatechin: 0.66mg Epicatechin: 5.17mg, Epicatechin: 5.17mg, Epicatechin: 5.17mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Epigallocatechin 3-gallate: 0.32mg, Epigallocatechin 3-gallate: 0.32mg, Epigallocatechin 3-gallate: 0.32mg Luteolin: 0.07mg,

Luteolin: 0.07mg, Luteolin: 0.07mg, Luteolin: 0.07mg Kaempferol: 0.08mg, Kaempferol: 0.08mg, Kaempferol: 0.08mg, Kaempferol: 0.08mg Quercetin: 2.58mg, Quercetin: 2.58mg, Quercetin: 2.58mg, Quercetin: 2.58mg

Nutrients (% of daily need)

Calories: 644.28kcal (32.21%), Fat: 25.8g (39.69%), Saturated Fat: 10.15g (63.45%), Carbohydrates: 99.27g (33.09%), Net Carbohydrates: 95.76g (34.82%), Sugar: 70.24g (78.04%), Cholesterol: 101.87mg (33.96%), Sodium: 440.07mg (19.13%), Alcohol: 0.1g (100%), Alcohol %: 0.06% (100%), Protein: 7.89g (15.78%), Manganese: 0.75mg (37.34%), Selenium: 18.87µg (26.96%), Vitamin B1: 0.34mg (22.87%), Vitamin B2: 0.33mg (19.23%), Folate: 73.9µg (18.48%), Fiber: 3.51g (14.03%), Iron: 2.41mg (13.39%), Phosphorus: 128.32mg (12.83%), Vitamin A: 627.99IU (12.56%), Vitamin B3: 2.17mg (10.84%), Copper: 0.21mg (10.49%), Vitamin E: 1.33mg (8.86%), Calcium: 77.32mg (7.73%), Magnesium: 28.91mg (7.23%), Vitamin B5: 0.69mg (6.87%), Potassium: 240.51mg (6.87%), Zinc: 1.02mg (6.82%), Vitamin B6: 0.11mg (5.73%), Vitamin K: 4.96µg (4.72%), Vitamin B12: 0.23µg (3.77%), Vitamin C: 2.91mg (3.53%), Vitamin D: 0.37µg (2.5%)