



Fuji Apple Spice Cake with Cream Cheese Frosting

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



561 kcal

DESSERT

Ingredients

- ☐ 3 cups all purpose flour
- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 2 tablespoons bourbon
- ☐ 8 ounce cream cheese room temperature
- ☐ 3 large eggs
- ☐ 2 medium gala apples cored peeled halved cut into 1/3-inch cubes (13 to 14 ounces total)

- ☐ 0.8 cup brown sugar packed ()
- ☐ 0.5 teaspoon ground allspice
- ☐ 1.8 teaspoons ground cinnamon
- ☐ 0.3 teaspoon ground nutmeg freshly grated
- ☐ 12 servings pecans toasted coarsely chopped (for garnish)
- ☐ 3 cups powdered sugar sifted (measured, then)
- ☐ 1 pinch salt
- ☐ 1.3 cups sugar
- ☐ 0.5 cup butter unsalted room temperature (1 stick)
- ☐ 1.5 cups apple sauce unsweetened
- ☐ 1 tablespoon vanilla extract

Equipment

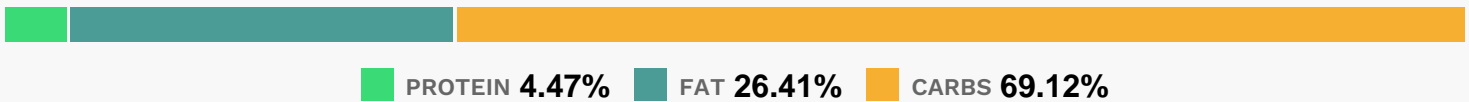
- ☐ bowl
- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ serrated knife

Directions

- ☐ Position rack in center of oven and preheat to 350°F. Butter and flour two 9-inch-diameter cake pans with 2-inch high sides. Line bottom of each pan with parchment paper round.
- ☐ Whisk first 7 ingredients in medium bowl. Using electric mixer, beat 1 cup butter in large bowl until fluffy.
- ☐ Add both sugars and beat until smooth.
- ☐ Add eggs 1 at a time, beating well after each addition. Beat in vanilla, then bourbon, if desired (mixture may look curdled).

- ☐ Add flour mixture to egg mixture in 3 additions alternately with applesauce in 2 additions, beating until blended after each addition. Stir in apples and pecans. Divide batter between cake pans; smooth tops.
- ☐ Bake cakes until tester inserted into center of each comes out clean, about 50 minutes.
- ☐ Transfer cakes to racks and cool in pans 15 minutes.
- ☐ Cut around pan sides to loosen cakes. Invert cakes onto racks; peel off parchment paper.
- ☐ Place another rack atop 1 cake and invert again so that cake is rounded side up. Repeat with second cake. Cool completely. DO AHEAD: Can be made 1 day ahead. Wrap each cake in plastic and store at room temperature.
- ☐ Using electric mixer, beat cream cheese and butter in large bowl until smooth. Beat in vanilla extract and pinch of salt. Gradually add powdered sugar, beating until frosting is smooth and creamy, about 2 minutes.
- ☐ Using long serrated knife, trim off rounded tops of cakes to make level; brush off any loose crumbs.
- ☐ Transfer 1 cake to platter, trimmed side up. Drop half of frosting (about 1 1/2 cups) by spoonfuls atop cake.
- ☐ Spread frosting evenly to edges of cake. Top with second cake, trimmed side down. Drop remaining frosting by spoonfuls onto top of cake, leaving sides of cake plain.
- ☐ Spread frosting to top edges of cake, swirling and creating peaks, if desired.
- ☐ Sprinkle with pecans.
- ☐ Let cake stand at room temperature 1 hour to allow frosting to set slightly. DO AHEAD: Can be made 1 day ahead. Cover with cake dome and refrigerate.
- ☐ Let cake stand at room temperature at least 2 hours before serving.
- ☐ Bon Appétit

Nutrition Facts



Properties

Glycemic Index:34.26, Glycemic Load:33.33, Inflammation Score:-5, Nutrition Score:8.4121739760689%

Flavonoids

Cyanidin: 0.58mg, Cyanidin: 0.58mg, Cyanidin: 0.58mg, Cyanidin: 0.58mg Delphinidin: 0.07mg, Delphinidin: 0.07mg, Delphinidin: 0.07mg, Delphinidin: 0.07mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 0.68mg, Catechin: 0.68mg, Catechin: 0.68mg, Catechin: 0.68mg Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg Epicatechin: 3.94mg, Epicatechin: 3.94mg, Epicatechin: 3.94mg, Epicatechin: 3.94mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Quercetin: 1.83mg, Quercetin: 1.83mg, Quercetin: 1.83mg, Quercetin: 1.83mg

Nutrients (% of daily need)

Calories: 560.56kcal (28.03%), Fat: 16.56g (25.48%), Saturated Fat: 9.2g (57.52%), Carbohydrates: 97.53g (32.51%), Net Carbohydrates: 95.34g (34.67%), Sugar: 70.53g (78.37%), Cholesterol: 85.92mg (28.64%), Sodium: 163.58mg (7.11%), Alcohol: 1.21g (100%), Alcohol %: 0.75% (100%), Protein: 6.3g (12.61%), Selenium: 16.76µg (23.95%), Vitamin B1: 0.28mg (18.36%), Manganese: 0.35mg (17.54%), Vitamin B2: 0.29mg (16.91%), Folate: 67.31µg (16.83%), Vitamin A: 584.82IU (11.7%), Iron: 2.04mg (11.32%), Phosphorus: 100.66mg (10.07%), Vitamin B3: 1.97mg (9.84%), Fiber: 2.19g (8.74%), Calcium: 81mg (8.1%), Vitamin B5: 0.51mg (5.06%), Copper: 0.1mg (5.03%), Potassium: 160.36mg (4.58%), Vitamin E: 0.66mg (4.37%), Magnesium: 15.77mg (3.94%), Zinc: 0.57mg (3.79%), Vitamin B6: 0.08mg (3.76%), Vitamin B12: 0.17µg (2.82%), Vitamin D: 0.39µg (2.61%), Vitamin C: 1.76mg (2.13%), Vitamin K: 2.14µg (2.03%)