

Grandma's Spiced Apple Cake

Poetry & Pies

prep time: 15-20 minutes

bake time: 45-50 minutes

total time: 1 hour, 10 minutes

servings: 12-24 (depending how you slice it)

Ingredients

for the apple cake

- 4 cups chopped apple (4 - 5 apples)
- 1.5 cups sugar
- 1 1/4 cup avocado or grapeseed oil (melted and slightly cooled butter could work, too, but will have a denser texture)
- 2 eggs
- 1 tablespoon pure vanilla extract
- 3 cups flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 tablespoon cinnamon
- 1/2 teaspoon cloves, optional
- 1/2 teaspoon nutmeg, optional
- 1/4 teaspoon allspice, optional
- 1 cup raisins, optional

for the maple cream cheese frosting

- 4 oz. cream cheese, room temperature
- 1/4 cup (1/2 stick) butter, room temperature
- 1 teaspoon pure vanilla extract
- 1/8 to 1/4 teaspoon maple extract
- few dashes cinnamon, optional
- 2-3 cups powdered sugar
- pinch sea salt



Instructions

make the cake

1. Preheat oven to 325F/165C. Grease a [9x13 cake pan](#) with [baking spray](#) or butter and flour. Don't line with parchment, as you're serving straight from the cake pan.
2. Peel, core, and chop the apples. I was lazy and didn't peel them very well. And I diced them into about ¼ inch pieces. If it's taking you awhile to do this (small apples, distractions, etc. can make this process take awhile!), squeeze some lemon juice on the apples to keep them from browning.
3. Using a [large fine mesh sieve](#), sift and whisk dry ingredients (flour through allspice) in a bowl. Set aside.
4. In a large mixing bowl, whisk together sugar, oil, eggs, and vanilla until well combined and sugar granules begin to dissolve (not fully, just not as large as you started with--about 30-60 seconds of whisking).
5. Stir in apples to the wet mixture, discarding any lemon juice used or any juices that gathered at the bottom of the bowl.
6. Gently fold in flour mixture. Spread evenly in cake pan. Bake on middle rack for 45-55 minutes, or until a toothpick inserted in the middle comes out with just a few moist crumbs. Set the pan on a baking rack to cool.

make the frosting

7. While the cake is cooling, make frosting. In a medium bowl or in the bowl of your stand mixer with the paddle attachment, blend cream cheese and butter on high until smooth.
8. Add powdered sugar, ½ cup at a time, blending until smooth each time. Halfway through the sugar, add the vanilla, maple extract, salt, and cinnamon, if using. Taste frosting and use more powdered sugar if desired.
9. Frost completely cooled cake, being sure to get all the way to the edges to prevent it drying out.

Enjoy!

Store covered in the fridge, but leave out 10 minutes before serving.

**I highly recommend European style butter, as it has less water. Also, be sure the butter is still matte in appearance. If it has become shiny, place in the fridge 5-10 minutes to firm it up a little.*