



Makes: 10-12 servings

Prep Time: 20 minutes Bake Time: 45-50 mins

Total Time: 1 hour 10 minutes

Brown Sugar Apple Crumble Cake

Ingredients

Brown Sugar Apple Cake:

- 1/2 cup butter
- 1 & 1/4 cup dark brown sugar
- 1 tsp lemon zest
- 2 large eggs
- 2 tsp pure vanilla extract
- 1 apple, peeled, cored and grated
- 1 & 1/2 cups buttermilk
- 2 cups all purpose flour
- 1 tsp baking soda
- 1/4 tsp baking powder
- 1 & 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp ginger
- 1/2 tsp salt

Brown Sugar Crumble & Apple Topping:

- 1/2 cup dark brown sugar
- 1/2 cup all purpose flour
- 1/4 tsp cinnamon
- pinch of nutmeg
- 1/2 cup pecans, roughly chopped
- 1/4 cup cold butter, cubed
- 3-4 apples, cored and sliced into 1/4 inch thick slices

Maple Glaze:

- 1 cup powdered sugar
- 1-2 tbsp pure maple syrup

Instructions

Brown Sugar Crumble:

Whisk together flour, brown sugar, cinnamon, and nutmeg. Add cold butter, and work it in with your fingers until crumbly. Add in pecans and work them in until crumbly. Set aside until ready to use.

Core your apples, and slice into 1/4 inch slices. Set aside while you mix your cake batter.

Brown Sugar Apple Cake:

Preheat oven to 350°F. Grease a 10" round baking dish. In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter, lemon zest and sugar until pale and fluffy, about 4 minutes. Add in eggs one at a time, mixing until fluffy and scraping down the sides of your bowl after each addition. Add in vanilla and beat until fluffy.

In a separate bowl, whisk together flour, baking soda, baking powder, salt, cinnamon, nutmeg and ginger.

Turn your mixer to low, and add the flour alternately with the buttermilk in three additions, ending with the flour until everything is added. Turn mixer to medium and beat until smooth and there are no lumps, but don't over mix. Fold in grated apple, and pour batter into prepared baking pan.

Fan apple slices out on top of the cake batter. Sprinkle all of the the brown sugar crumble over top of the cake batter and apples, leaving some of the apple slices visible (if desired).

Bake cake in the center of your oven for 45-55 minutes or until the center is set and a skewer inserted comes out clean. Remove from the oven and allow to cool for at least 30 minutes.

Maple Glaze:

In a bowl, whisk together maple syrup and powdered sugar until smooth.

If your glaze is too thick, add a splash more maple syrup 1/2 tsp at a time until desired consistency is reached. . Similarly if your glaze is too thin, add a bit more icing sugar, 1 tbsp at a time until desired consistency is reached. You want it to be nice and thick, and just thin enough to drizzle. Drizzle over the top of the cake. Allow glaze to set for at least fifteen minutes.