



Makes: 20 servings

Prep Time: 20 minutes Cook Time: 1 hour

Total Time: 1 hour & 20 minutes

Ingredients

For the Cake:

- 1 cup neutral flavored oil (sunflower, safflower, grape seed, avocado, canola and vegetable oils will all work)
- 1 cup apple cider
- 1 cup applesauce, no added sugar
- 2/3 cup granulated sugar
- 1 cup brown sugar, packed
- 3 large eggs
- 2 tsp vanilla extract
- 4 tsp baking powder
- 2 & 1/2 tsp ground cinnamon
- 1/2 tsp ground ginger
- 1/2 tsp ground nutmeg
- 1/4 tsp ground cloves
- 1 tsp kosher salt
- 3 cups all-purpose flour

For the Apple Cider Glaze:

- 1/4 cup apple cider
- 2 tbsp unsalted butter
- 2 tsp salt
- 3/4 cup powdered sugar

Instructions

Preheat your oven to 325°F. Place a piece of parchment paper or foil on a work surface and set a cooling rack on top of it (for easy cleanup).

For the Cake:

In a large mixing bowl, combine the oil, apple cider, applesauce, sugars, eggs and vanilla. Whisk until well combined and the batter is smooth.

Add the baking powder, all of the spices and the salt. Whisk again until everything is well incorporated.

Add the flour and whisk just until incorporated and the batter is fairly smooth.

Spray a 12-cup Bundt pan (or 2 9x4 or 9x5-inch loaf pans) generously with baking spray. With a small piece of paper towel, rub the baking spray to make sure all the grooves and crevices are coated. Spray the pan again lightly.

Pour the batter into the prepared pan and bake for 55-65 minutes or until a toothpick inserted into the center of the cake comes out clean or with just a few moist crumbs on it OR (even better) an instant thermometer inserted into the center of the cake reads 200-205°F.

Allow the cake to cool in the pan for 10 minutes and then invert onto the prepared cooling rack.

For the Apple Cider Glaze:

While the cake is cooling for the 10 minutes in the pan, prepare the glaze: In a small microwave-safe bowl or measuring cup, combine the apple cider, butter and salt. Cover with a slightly damp paper towel and microwave on high power for 45-60 seconds or until the butter is melted.

Remove from the microwave and add the powdered sugar. Whisk until nice and smooth. Slowly brush the glaze all over the cake, including the center core. Keep brushing, using all the glaze. Some of it will drip off onto the parchment or foil but most of it should sink into the cake. Allow the cake to cool and the glaze to dry. Serve and enjoy!

Recipe by The Cafe Sucre Farine