



Apple Crisp Cake

Makes: 8-10 servings

Prep Time: 1 hour & 15 minutes Cook Time: 50 minutes

Total Time: 2 hours & 10 minutes

Ingredients

Apple Spice Cake:

- 2 & 1/2 cups (332g) all-purpose flour
- 1 & 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt
- 2 tsp ground cinnamon
- 1 tsp ground nutmeg
- 1/2 tsp allspice
- 1 cup unsalted butter, room temperature
- 3/4 cup packed brown sugar
- 1 & 1/4 cups granulated sugar
- 1 tsp pure vanilla extract
- 1 large egg, room temperature
- 2 & 1/2 cups (600ml) unsweetened applesauce

Apple Pie Filling:

- 2 large granny smith apples, peeled and diced into 1/4-inch cubes (about 340g)
- 2 tsp lemon juice
- 1/4 cup packed brown sugar
- 1/4 cup granulated white sugar
- 2 tbsp cornstarch
- 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/8 tsp salt
- 1 cup water

Baked Crumble Topping:

- 1/2 cup old-fashioned oats
- 1/2 cup all-purpose flour
- 1 & 1/2 tbsp granulated sugar
- 1/4 cup packed brown sugar
- 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/8 tsp salt
- 1/4 cup unsalted butter, softened

Cinnamon-Vanilla Buttercream:

- 1 & 1/2 cups unsalted butter, room temperature
- 5 & 1/4 cups powdered sugar
- 1 & 1/2 tsp ground cinnamon
- 1 tbsp pure vanilla extract
- 3 tbsp whole milk, room temperature
- 1/4 tsp salt, or to taste

Instructions

Apple Spice Cake:

Preheat the oven to 350°F and prepare three 6-inch or two 8-inch cake pans by spraying the sides with cooking spray and fitting the bottoms with a wax or parchment paper circle. Whisk together all of the dry ingredients and set them aside.

Cream the butter on high until light and fluffy, about 2 minutes. Add the brown and white sugars and continue to beat on medium for 2 minutes, scraping down the bowl and paddle once in between. Add the vanilla and the egg, then turn the mixer to medium for one full minute.

Turn the mixer to low and add the flour mixture in three parts, alternating with the applesauce, beginning and ending with the flour mixture. When it just begins to come together after the last flour addition, turn off the mixer and give it a few stirs by hand to make sure everything is incorporated. The batter will be thick.

Divide the batter between your prepared cake pans (fill to no more than 2/3 full) and smooth the tops, then bake for 36-42 minutes, or until a toothpick inserted comes out clean. Let the cakes cool completely before filling and frosting.

Apple Pie Filling:

Toss the chopped apples and lemon juice together in a medium bowl, set aside. In a large saucepan, combine sugars, cornstarch, and spices. Pour in water and whisk. Cook over medium heat until boiling. Cook for 2 minutes, stirring occasionally. Add apples, bring back to a boil. Simmer, stirring occasionally, until tender (15-20mins). Cool completely.

Baked Crisp Topping:

Preheat the oven to 350°F and line a cookie sheet with parchment paper. Add all of the ingredients except for the butter into the bowl of a stand mixer fitted with the paddle attachment. Mix together on low to combine, then add in the softened butter. Continue mixing on low until the mixture begins forming pea-sized clusters.

Spread the mixture evenly onto the parchment-lined cookie sheet, then bake for 5 minutes. Stir the topping around a bit, then bake for another 5-10 minutes until it begins to turn golden brown. Let the crumble topping cool completely to room temperature, then store in an airtight container until you're ready to assemble the cake.

Cinnamon-Vanilla Buttercream:

In a large bowl, whisk together powdered sugar and cinnamon. Set aside.

Cream butter on med-high until light and fluffy (about 5 minutes), scraping down the bowl and paddle a few times in between.

Add powdered sugar/cinnamon mixture a few cups at a time, scraping down the bowl and paddle between intervals. Mix on medium until fully incorporated.

Turn the mixer to low and add vanilla and milk. Mix on medium for two minutes. Scrape down the bowl and paddle and add salt. Mix for another minute on medium until incorporated.

Assembly:

Once the cake layers have cooled completely, level them to your desired height. Fill a piping bag with 1 cup of the cinnamon-vanilla buttercream and snip off 1/2-inch opening on the end. Place the first cake layer on the turntable and pipe a circle of cinnamon-vanilla buttercream about 1/4-inch inward from the edge to act as a buttercream dam for the apple pie filling. Fill the center of the buttercream dam with the apple pie filling and smooth it down until it's the same height as the buttercream dam (this post shows more details on this filling method). Crumble a few tablespoons of baked crumble topping on top of the filling before placing the next cake layer on top. Repeat the filling and stacking process with any additional layers. Crumb coat the cake with more cinnamon-vanilla buttercream, then refrigerate the crumb coated cake for 20-30 minutes to let the frosting firm up.

To create the design pictured, use the cinnamon-vanilla frosting to create a smooth finish on the cake. While the frosting is still tacky, press the baked crumble topping around the bottom edges of the cake.

Refrigerate the cake for an additional 10-15 minutes to let the frosting firm up while you divide the remaining cinnamon-vanilla frosting between two piping bags, one fitted with Wilton Tip 1M and one fitted with Wilton Tip 4B. Pipe rosettes with Tip 1M and stars with Tip 4B in a crescent formation around the top of the cake. Garnish with sliced apple (coat in lemon juice first to prevent browning) and more baked crumble topping.

Chef's Notes:

Make Ahead Tips: The cake layers can be made ahead and stored, wrapped in plastic wrap, at room temperature for up to two days. Alternatively, you can store the wrapped cake layers in the freezer for up to 2 months before thawing and frosting.

The apple pie filling can be made ahead and stored in an airtight container in the refrigerator for up to 2 weeks.

The baked crisp topping can be stored in an airtight container in the refrigerator for up to two weeks.

The cinnamon-vanilla buttercream frosting can be made ahead and stored in an airtight container in the refrigerator for up to two weeks. When you're ready to use it, bring it back to room temperature and re-whip in your stand mixer to bring back to smooth buttercream consistency.

Recipe by Sugar & Sparrow