



Apple Honey Cake with Brown Sugar Crumble

Makes: 12 servings

Prep Time: 20 minutes Cook Time: 55-65 minutes

Total Time: 1 hour & 35 minutes

Ingredients

Apples:

- 3 medium apples, peeled, cored and thinly sliced
- 1 tbsp lemon juice

Cake:

- 2 cups all-purpose flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp kosher salt
- 1 & 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 3 large eggs
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 3/4 cup honey
- 1/2 cup vegetable oil
- 1/2 cup sour cream
- 2 tsp vanilla extract

Brown Sugar Crumble:

- 1/2 cup all-purpose flour
- 1/2 cup packed light brown sugar
- 1/4 cup old-fashioned oats
- 1/2 tsp ground cinnamon

- 1/4 tsp kosher salt
- 4 tbsp cold unsalted butter, cut into small pieces
- 1/2 cup chopped pecans

Honey Glaze:

- 1/2 cup honey
- 1 tbsp warm water
- 1/2 tsp vanilla extract

Instructions

Heat oven to 350°F. Butter or spray a 9-inch springform pan.

Toss the sliced apples with lemon juice and set aside.

Whisk together flour, baking powder, baking soda, salt, cinnamon, and nutmeg.

In another bowl, whisk eggs, granulated sugar, brown sugar, honey, oil, sour cream, and vanilla until smooth.

Add the dry ingredients to the wet ingredients and stir just until combined. Fold about two-thirds of the apples into the batter.

Pour the batter into the prepared pan and arrange the remaining apples over the top.

Make the crumble by combining flour, brown sugar, oats, cinnamon, and salt. Cut in the butter until coarse crumbs form, then stir in the pecans. Sprinkle the crumble evenly over the apples.

Bake for 55–65 minutes, until a toothpick inserted in the center comes out with a few moist crumbs. Cool in the pan for 20 minutes, then remove the sides and cool completely.

Whisk together the honey, warm water, and vanilla. Drizzle lightly over the cooled cake.

Chef's Notes:

- Honey keeps this cake wonderfully moist, and it's even better the next day.
- Honeycrisp apples are an excellent choice. A combination of Honeycrisp and Granny Smith is also lovely.