Print

Apple Bundt Cake

★★★★★

Seriously amazing Apple Bundt Cake that you will want to make again and again!

Course	Dessert
Cuisine	American
Keyword	apple bundt cake, bundt cake
Prep Time	15 minutes
Cook Time	1 hour 10 minutes
Cooling Time	20 minutes
Total Time	1 hour 25 minutes
Servings	12 slices
Calories	624 kcal
Author	Amanda Rettke

Ingredients

Cake

- 2 cups (450g) granulated sugar
- 1 1/2 cups (336g) vegetable oil
- 2 tsp. McCormick vanilla extract
- 3 large eggs room temperature
- 3 cups (384g) all-purpose flour
- 1 tsp. baking soda
- 1 tsp. cinnamon spice
- 1 tsp. salt
- 3 medium Granny Smith apples - peeled, cored. and chopped

Caramel Glaze

- 1/2 cup (1 stick, 113g) butter
- 2 tsp. heavy cream
- 1/2 cup packed brown sugar
- 1 tsp. vanilla extract

Instructions

Cake

1. Preheat the oven to 325°F (175°C). Grease a 9 inch Bundt pan.
2. In a large bowl, beat the sugar, oil, vanilla, and eggs with an electric mixer until light and fluffy.
3. Combine the flour, baking soda, cinnamon, and salt; stir into the batter just until blended.
4. Fold in the apples by hand. Pour into the prepared bundt pan.
5. Bake for 55-70 minutes or until an inserted toothpick comes out clean.
6. Allow to cool for about 20 minutes in the pan and then invert on to a wire rack.

Caramel Glaze

1. Heat the butter, heavy cream, and brown sugar in a small saucepan over medium heat.
2. Bring to a boil, stirring to dissolve the sugar, then remove from the heat.
3. Add in vanilla and stir until combined. Let sit 5-10 minutes to thicken.
4. Drizzle over the warm cake.