

# Apple and Cream Cheese Bundt Cake with Caramel Pecan Topping

written by The Recipe Exchange | October 22, 2016

## **Ingredients**

### Cream Cheese Filling:

- 1 (8-oz.) package cream cheese, softened
- 1/4 cup butter, softened
- 1/2 cup granulated sugar
- 1 large egg
- 2 tablespoons all-purpose flour
- 1 teaspoon vanilla extract

### Apple Cake Batter:

- 1 cup finely chopped pecans
- 3 cups all-purpose flour
- 1 cup granulated sugar
- 1 cup firmly packed light brown sugar
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground nutmeg
- 1/2 teaspoon ground allspice
- 3 large eggs, lightly beaten
- 3/4 cup canola oil
- 3/4 cup applesauce
- 1 teaspoon vanilla extract
- 3 cups peeled and finely chopped apples (about 1 1/2 lb.)

### Caramel Pecan Frosting:

- 1/2 cup firmly packed light brown sugar
- 1/4 cup butter
- 3 tablespoons milk
- 1 teaspoon vanilla extract
- 1 cup powdered sugar
- 1 cup pecan halves (garnish)

## **Directions**

Prepare Filling: Beat first 3 ingredients at medium speed with an electric mixer until blended and smooth. Add egg, flour, and vanilla; beat just until blended.

Prepare Batter: Preheat oven to 350°. Bake pecans in a shallow pan 8 to 10 minutes or until toasted and fragrant, stirring halfway through. Stir together 3 cups flour and next 7 ingredients in a large bowl; stir in eggs and next 3 ingredients, stirring just until dry ingredients are moistened. Stir in apples and pecans.

Spoon two-thirds of apple mixture into a greased and floured 14-cup Bundt pan. Spoon Cream Cheese Filling over apple mixture, leaving a 1-inch border around edges of pan. Swirl filling through apple mixture using a paring knife. Spoon remaining apple mixture over Cream Cheese Filling.

Bake at 350° for 1 hour to 1 hour and 15 minutes or until a long wooden pick inserted in center comes out clean. Cool cake in pan on a wire rack 15 minutes; remove from pan to wire rack, and cool completely (about 2 hours).

Prepare Frosting: Bring 1/2 cup brown sugar, 1/4 cup butter, and 3 Tbsp. milk to a boil in a 2-qt. saucepan over medium heat, whisking constantly; boil 1 minute, whisking constantly. Remove from heat; stir in vanilla. Gradually whisk in powdered sugar until smooth; stir gently 3 to 5 minutes or until mixture begins to cool and thickens slightly. Pour immediately over cooled cake. Garnish with pecans.