

Cinnamon Apple Bundt Cake

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Ingredients

4 eggs
2 cups granulated sugar
 $\frac{1}{2}$ cup oil
 $\frac{1}{2}$ cup softened butter (room temperature)
1 teaspoon vanilla
1 teaspoon cinnamon
2 cups all purpose flour
4 teaspoons baking powder
 $\frac{1}{2}$ teaspoon kosher salt
4 cups peeled and grated apples (granny smith, pink lady or honeycrisp work best)
4 teaspoons cinnamon
4 tablespoons brown sugar

Directions

Preheat oven to 350 degrees F. Grease and flour a bundt pan.
Sift flour, baking powder and salt together in a small bowl and set aside.
In a large bowl, beat eggs, butter, oil, vanilla and granulated sugar until creamy and smooth.
Stir in flour mixture until well combined.
Stir in apples gently until combined.
In a separate small bowl, stir 4 teaspoons cinnamon and 4 tablespoons brown sugar together and set aside.
Pour half of the cake batter into the prepared bundt pan. Sprinkle half of the brown sugar and cinnamon mixture evenly over the cake batter and swirl through with a knife. Repeat with the remaining cake batter and brown sugar mixture.
Bake in a 350 degree oven for 50-60 minutes. Top will be golden brown and sides will pull away from the pan.
Allow to cool completely before turning out on a round cake plate. Slice and serve.