

FRESH APPLE CAKE

- 1/2 lemon juice squeezed over chopped apples to prevent browning
- 3 or 4 medium honeycrisp apples chopped in 1/4 inch pieces
- 2 medium apples (optional) cut in wedges for decoration
- 10 ounces cake flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1 1/2 teaspoons ground cinnamon
- 1/8 teaspoon ground cloves
- 4 ounces unsalted butter room temperature
- 10 ounces granulated sugar
- 3 ounces vegetable oil
- 1 whole egg room temperature
- 1 teaspoon vanilla extract
- 8 ounces applesauce unsweetened
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Brown Butter Cream Cheese Frosting

- 8 ounces [browned butter](#) room temperature
- 8 ounces unsalted butter room temperature
- 8 ounces cream cheese softened
- 2 teaspoons vanilla extract
- 1/4 teaspoon salt
- 20 ounces powdered sugar

Caramel Sauce Drip

- 7 ounces granulated sugar
- 2 ounces water
- 3 ounces unsalted butter
- 4 ounces heavy cream
- 1/4 teaspoon salt

Apple Cake Instructions

1. **IMPORTANT:** Make sure all your ingredients are at room temp (see notes at the bottom of the recipe)
2. Preheat oven to 350 F (177 C)

3. Peel the apples and core them using an apple corer or a knife.
4. Cut the apples into 1/4 inch pieces and place into a bowl.
5. Squeeze 1/2 a lemon over the apples to prevent browning. Set aside
6. Sift together flour, baking soda, salt, ginger, nutmeg, cinnamon and cloves. Set aside.
7. Add softened butter to the Bosch mixer with the whips and cream until smooth.
8. Add sugar and oil to the butter and cream on medium until the mixture is white and fluffy.
9. Add egg and vanilla to the butter mixture and mix until combined.
10. While mixing on medium, add in dry ingredients in thirds and mix until combined
11. Fold in applesauce and chopped apples until combined
12. Grease three, 8 inch pans with cake goop or another type of pan release.
13. Bake layers at 350 for 30 minutes, or until a toothpick comes out clean. Layers will be thin.
14. Let cake rest in the pan until it's cool enough to touch, then flip out onto a wire rack.
15. Make sure to cool completely before stacking. (Wrap in plastic wrap and place in fridge or freezer to speed up the cooling process.)

Brown butter frosting instructions

1. Place softened butter in the bowl of your stand mixer with the whisk attachment and mix until smooth.
2. Add in your cream cheese and mix until smooth
3. Add in your browned butter and mix until smooth and creamy

4. Add in your powdered sugar one cup at a time while mixing on low until all the powdered sugar is added. Do not over-mix.
5. Add in your salt and vanilla until combined.

Caramel Drip

1. Place sugar and water in a medium-sized pot. Cover with the lid and bring to a boil on medium-high heat.
2. Remove lid and place a candy thermometer in the pot. Continue cooking the sugar until thermometer reads 350° (hard crack stage) or it's a deep golden brown color. Do not stir.
3. Remove the sugar from heat and slowly whisk in butter. Be careful, it will bubble up.
4. Whisk in cream and salt.
5. Let caramel cool completely before using it for the drip