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Apple Cake Recipes Spicy Apple Cake. "The best apple cake I have ever made. Moist, light, and delicious!" Apple Cake V. I added cinnamon, nutmeg, and clove. Great as a coffee cake with or without glaze." Autumn Cheesecake. "What an awesome recipe! I tried the caramel on top, too, and it was

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Apple Cake Recipes Food Network Food Network

Giada's cake is full of fresh apple chunks that give sweet texture to each bite. Apple Cake and Ice Cream Make your apple cake a la mode with this sinfully delicious recipe from Rachael.

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Easy Apple Cake Recipe BettyCrocker com

Easy Apple Cake - Ingredients 1/2 cup butter, softened Save \$. 1 cup sugar Save \$. 2 eggs Save \$. 1/4 teaspoon vanilla Save \$. 1 1/4 cups all-purpose flour Save \$. 1 teaspoon baking soda Save \$. 1 teaspoon ground cinnamon Save \$. 1/4 teaspoon salt Save \$. 1 1/2 cups shredded peeled apples

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20 Easy Apple Cake Recipes delish com

Apple season has arrived, and we're celebrating with these next-level cakes.

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Apple Cake Recipe So Easy Spend with Pennies

CAKE: Combine flour, baking powder, cinnamon, salt and baking soda. Whisk together sugar, oil and eggs. Add the flour mixture a little at a time, stirring to combine. Mix in apples, carrots and walnuts. Pour half of the batter into the greased pan. Bake 50-60 minutes or until a toothpick comes

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Apple Cake Taste of Home

I tinkered with a plain apple cake recipe to create this moist, delicious winner. The result: old-fashioned goodness with a heavenly aroma! This cake is the perfect fall treat or holiday dessert, but it s also great as a special breakfast or brunch item.

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Cinnamon Apple Cake Recipe MyRecipes

Combine 2 tablespoons cinnamon mixture and apple in a bowl, and stir apple mixture into batter. Pour batter into an 8-inch springform pan coated with cooking spray, and sprinkle with remaining cinnamon mixture. Bake at 350 for 1 hour and 15 minutes or until the cake pulls away from the sides of the pan.

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Fresh Apple Cake Recipe Southern Living

It isn't hard to understand why this recipe is a top-rated reader favorite dessert. This apple cake became an instant hit when the recipe was first published in 2001, and it continues to delight adults and children alike today.

<http://ebookslibrary.club/download/Fresh-Apple-Cake-Recipe-Southern-Living.pdf>

French Apple Cake Once Upon a Chef

Preheat the oven to 350 F. Grease a 9-inch springform or regular cake pan with butter or nonstick cooking spray. If using a regular cake pan, line the bottom of the pan with parchment paper and grease again. In a small bowl, whisk together the flour, baking powder and salt.

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Chunky Apple Cake Recipe Taste of Home

In a large bowl, cream the butter, sugar and vanilla. Add eggs, one at a time, beating well after each addition. Combine the flour, cinnamon, nutmeg, salt and baking soda; gradually add to creamed mixture and mix well

(batter will be stiff). Stir in apples until well combined. Spread into a greased 13-in. x 9-in.

<http://ebookslibrary.club/download/Chunky-Apple-Cake-Recipe-Taste-of-Home.pdf>

Best Apple Cake Ever A Family Feast

PIN THIS RECIPE NOW! This apple cake is moist and delicious with the perfect amount of sweetness and spice plus large chunks of apple and chopped walnuts add great flavor and texture to the cake too.

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