

Apple Fritter Cake



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tender cinnamon cake with a gooey apple cinnamon filling. Baked with a sweet cinnamon brown sugar topping and finished with a crispy vanilla glaze, this cake has everything you know and love about the classic doughnut but in cake form.

Ingredients

Sponge

- 280g self raising flour
- 1 tsp baking powder
- ½ tsp bicarbonate soda
- 200g light brown sugar
- 100g dairy free / dairy full fat yoghurt, room temp
- 100ml vegetable oil
- 280ml dairy / dairy free milk
- 1 tsp apple cider vinegar
- 2 tsp cinnamon

Apple Filling

- 4 small apples, diced
- 60g brown sugar
- 2 tsp cinnamon
- 2 tbsp cornflour
- 100ml water

Instructions

1. In a saucepan combine apples, sugar, cinnamon, cornflour and water.
2. Heat over a medium heat for around 5 minutes until the apples soften and the mixture begins to simmer. Reduce the heat and leave to simmer for around 10 minutes, or until the apples are very soft and the mixture has thickened.
3. Next make the sponge. Lightly grease a 9 inch square baking dish and preheat the oven to 170 degrees C.
4. Mix together milk and vinegar - set aside to thicken to create a buttermilk (consistency similar to single cream)
5. Once thickened pour into a large mixing bowl and then add in the remaining wet ingredients.
6. Using a sieve, sift in the dry ingredients.
7. Gently mix until JUST combined - there may be some small lumps but that is fine! Overmixing may cause the cake to be dense and not rise.
8. Pour half of the batter into the tin and top with the apple mixture. Cover with the remaining cake mixture and sprinkle brown sugar and cinnamon on the top (optional but creates a lovely crispy top!)

Glaze

- 200g icing sugar
- 2-4 tbsp dairy free milk
- 1 tsp vanilla extract

9. Bake for 30-40 mins (all ovens are different but the sponge should be well-risen and spring back when touched)
10. Make the glaze by adding the milk to the icing sugar. Stir until smooth and then stir in the vanilla extract.
11. Poke holes in the cake whilst still warm and cover with the glaze. Leave to cool completely before serving.

Notes

All ingredients at room temp unless otherwise stated.

Use a yogurt and milk high in protein for best results (I used soya)

