

Apple Bundt Cake | FrugElegance By Design | www.frugelegance.com

Cake Batter Ingredients:

- 1 cup chopped pecans
- 3 cups flour
- 1 cup granulated sugar
- 1 cup light brown sugar
- 2 tsp ground cinnamon
- 1 tsp salt
- 1 tsp baking soda
- 1 tsp ground nutmeg
- 1/2 tsp ground allspice
- 3 large eggs, lightly beaten
- 3/4 cup canola oil
- 3/4 cup applesauce
- 1 tsp vanilla extract
- 3 cups peeled and chopped Gala Apples

Cream Cheese Filling:

- 1 (8oz) package cream cheese, softened
- 1/4 cup butter, softened
- 1/2 cup sugar
- 1 large egg
- 2 Tbs flour
- 1 tsp vanilla extract

Praline Frosting:

- 1/2 cup light brown sugar
- 1/4 cup butter
- 3 Tbs milk
- 1 tsp vanilla extract
- 1 cup powdered sugar

First Filling Directions: Prepare filling first. Beat first 3 ingredients at medium speed with an electric mixer until well blended. Add egg, flour and vanilla and beat until blended.

Next Prepare Batter: Preheat oven to 350°. Bake pecans in a shallow baking pan 8-10 minutes or until toasted. Stir one time about halfway through for even toasting. Stir together 3 cups flour, sugar, light brown sugar, cinnamon, salt, baking soda, nutmeg, and allspice. Stir in eggs, oil, applesauce, and vanilla extract. Stir in apples and pecans.

Spoon 2/3 of apple mixture into a greased and floured bundt pan. Spoon cream cheese filling over apple mixture, leaving a 1" border around the edges of the pan. Swirl filling through remaining apple mixture over cream cheese filling. Bake at 350° for approx 1 hour until a long wooden pick inserted in center comes out clean. Cool cake in pan on a wire rack for 15 minutes. Remove from pan to the wire rack, and let completely cool for approx 2 hours.

Frosting directions:

Bring 1/2 cup brown sugar, 1/4 cup butter, and 3 Tbsp milk to a boil in a saucepan over medium heat, constantly whisking. Boil for approx 1 minute whisking constantly. Remove from heat and stir in vanilla extract. Gradually whisk in powdered sugar until smooth. Gently stir approx 5 minutes or until mixture begins to cool and thickens slightly. Immediately drizzle over cooled cake.