

Apple Spice Cake with Fresh Apples

Light and moist, this Apple Spice Cake is made with fresh apples, cinnamon, nutmeg, and applesauce. The best Apple Spice Cake recipe ever.

Apple Spice Cake with Fresh Apples Ingredients

- 2 ½ cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 ½ teaspoons ground cinnamon
- 1 teaspoon ground ginger
- ½ teaspoon ground nutmeg
- ½ teaspoon ground cloves
- 1 cup canola oil or vegetable oil
- 1 ¾ cups dark brown sugar, firmly packed
- 1 cup unsweetened applesauce
- 4 large eggs
- 2 teaspoon vanilla extract
- 1 cup shredded apples (use crisp apples such as Braeburn, Cortland, Fuji, Gala)



Vanilla Glaze

- 1 cup powdered sugar, sifted
- Pinch of salt
- ¼ teaspoon vanilla
- 1-2 tablespoons of milk

How to Make Apple Spice Cake with Fresh Apples

Preheat oven to 350 degrees Fahrenheit. Spray a 9x13 or Bundt pan (10 cup or larger capacity) with baking spray.

Using crisp apples such as Braeburn, Cortland, Fuji, or Gala, rinse and dry two to four apples. *Do not peel the apples.* Using the large holes of a grater, shred *un-peeled* apples to make 1 cup of shredded apple. Be careful using the grater because it is sharp and the apples can be slippery.

In a large bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, ginger, nutmeg, and cloves. Set aside. In a medium bowl, whisk together the oil, brown sugar, applesauce, eggs, and vanilla. Then, pour these ingredients into the flour mixture and whisk until combined. Add the shredded apple and fold gently until combined.

Spoon the batter into the pan. Bake for 45-50 minutes. To test doneness, a toothpick or cake tester inserted into the center of the cake comes out clean. Remove the cake from the oven and set on a wire rack to cool for 10 minutes. Then, turn the cake out of the pan and cool completely on wire rack. Place the cooled cake onto a serving plate with the flat side facing up.

How to Make Vanilla Glaze for Apple Spice Cake with Fresh Apples

In a small bowl or glass measuring cup (for easier pouring later), add 1 cup of sifted powdered sugar, pinch of salt, ¼ teaspoon vanilla, and 1-2 tablespoons of milk. Whisk to combine into a thick, pourable glaze.

Pour and spread glaze on top of cake. Wait for the glaze to set before cutting and serving the cake.

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