

APPLE BUNDT CAKE

INGREDIENTS

Use Pan Spray to grease an 10inch Bundt pan and coat with 2 Tablespoons Sugar & ½ teaspoon Cinnamon

3 Cups A.P Flour

½ teaspoon Salt

2 ½ teaspoon Baking Powder

1 ½ Cups Sugar

1/3 Cup Vegetable Oil

3 Eggs, beaten

1/3 Cup Orange Juice

2 teaspoons Vanilla Extract

21 Ounces Apple Pie Filling

DIRECTIONS

Preheat oven to 350F.

Add dry ingredients in a stand mixer bowl and use paddle attachment to combine for a minute.

Add wet ingredients, except pie filling, and mix well on medium-low speed, about 2 minutes; use a spatula to scrape down the sides of the bowl halfway through.

Stir in Pie Filling until combined. (do this by hand if the Apples are broken up, or with the paddle attachment if most of the Apples are intact).

Pour batter into greased and sugared Bundt pan.

Bake uncovered for 1 hour and test with a toothpick or skewer that it is cooked in the middle (skewer should remove dry).

Let cake rest 15 minutes before inverting onto a cake rack to cool.

GLAZE:

Bring 1 Cup Powdered Sugar and 2 Tablespoons Orange Juice to a simmer in a small saucepan and whisk until smooth. Drizzle over the Apple Bundt Cake on cake rack before transferring onto a serving platter.

Serve with Cinnamon Ice Cream or Whipped Cream!