

Glazed Apple Bundt Cake from KellyintheKitchen

INGREDIENTS

for cake: (makes about 6 cups of batter)

8 tbsp (1 stick) butter, room temperature

1 1/2 cups light brown sugar, packed

2 eggs

1 tsp vanilla extract

1 cup Greek yogurt

2 cups all-purpose flour

1 tsp baking soda

1 tsp ground cinnamon

1/2 tsp salt

about 2 cups apples, peeled, then shredded or grated (I used 3 Granny Smith apples)

for glaze:

2 tbsp butter

1 1/4 cup powdered sugar

2 tbsp maple syrup

about 1-2 tbsp water

DIRECTIONS

Preheat oven to 350 F.

Cream the butter and brown sugar, until smooth. Add the eggs one at a time, beating between each addition until incorporated. Then stir in the vanilla extract and yogurt.

In a second bowl, sift together flour, baking soda, cinnamon, and salt. Add half the flour mixture to the butter and stir until just incorporated. Add the second half of the flour and stir, again just until it comes together. Then stir in the apples.

Pour batter into a greased bundt pan, but don't over-fill. Two-thirds filled is a good rule of thumb for bundt pans, to leave room for rising. Bake 35-45 minutes, until the center is set but still moist and tender. You can check for doneness with a toothpick or a wooden chopstick – when you insert it into the cake and it comes out clean, it's done.

Cool cake in the pan for 10 minutes before removing to a cooling rack. If you want your glaze to soak into the cake, let the cake cool for just 15 minutes. If you want the glaze to harden and look more like icing, let the cake cool completely.

To make the glaze, melt butter in a saucepan and stir in the powdered sugar and maple syrup with a fork until smooth. Add water just until it resembles a slightly runny syrup. When the cake is cooled, drizzle glaze along the top and allow it to spill over the sides, inside and out. Let the glaze set a bit before cutting into the cake.