Apple Streusel Cake

Description

Summary

Yield: 12
Prep Time: 45 minutes
Category: Cakes

Ingredients

- STREUSEL:
- 1 cup light corn syrup
- 1 cup chopped apples
- 1/4 cup flour
- 3 tbsps butter, melted
- CAKE:
- 2 cups flour
- 1 tsp cinnamon
- 1 tsp baking soda
- 1/2 cup butter, softened
- 1/2 cup sugar
- 3 large eggs
- 1/2 tsp vanilla extract
- 1/3 cup orange juice
- GLAZE:
- 1/2 cup powdered sugar
- 2 1/2 tsp orange juice

Instructions

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STREUSEL:

Preheat oven to 350°. Grease 9 or 10 inch tube pan.

In a medium bowl, combine brown sugar, apples, flour, and cinnamon. Stir in melted butter.

CAKE:

In a medium bowl, combine flour, baking powder,and baking soda; mix well. In a large bowl, beat butter and sugar until light and fluffy. Add eggs, one at a time; beat well after each addition. Add vanilla

On low speed, alternately beat flour mixture and orange juice into egg mixture. Spoon half of batter into tube pan. Sprinkle with half of streusel. Spoon remaining batter , spreading to make even. Swirl with knife to create a marble pattern.

Bake for 15 minutes. Remove from oven; sprinkle with remaining streusel.

Bake 30-35 minutes more.

GLAZE:

Combine powdered sugar and teaspoon orange juice for glaze. Drizzle over cooled and inverted cake.

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Notes