

Cinnamon-Apple Cake Recipe



RECIPE BY [Cooking Light](#) (some modifications made by Barbara Weiss)

This 5-star cinnamon apple cake is one of our best-ever recipes and can be served as dessert or a breakfast coffee cake. The cream cheese in the batter gives the cake lots of moisture, while the cinnamon sugar topping is dense and crumbly. The cake is best warm out of the oven and will keep for a week after you've baked it. Toss in walnuts or pecans to the batter for an added nutty crunch.

Ingredients

- 1 3/4 cups sugar, divided
- 1/2 cup stick butter or margarine, softened
- 1 teaspoon vanilla extract
- 6 ounces block-style cream cheese, softened (about 3/4 cup)
- 2 large eggs
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 2 teaspoons ground cinnamon
- 3 cups chopped peeled Rome apple (about 2 large)
- Cooking spray

How to Make It

Step 1 Preheat oven to 350°

Step 2 Beat 1 1/2 cups sugar, margarine, vanilla, and cream cheese at medium speed of a mixer until well-blended (about 4 minutes). Add eggs, 1 at a time, beating well after each addition. Combine flour, baking powder, and salt. Add flour mixture to creamed mixture, beating at low speed until blended.

Step 3

Combine 1/4 cup sugar and cinnamon. Combine 2 tablespoons cinnamon mixture and apple in a bowl, and stir apple mixture into batter. Pour batter into an 8-inch springform pan or 8-inch square cake pan coated with cooking spray, and sprinkle with remaining cinnamon mixture.

Step 4 Bake at 350° for 1 hour and 15 minutes or until the cake pulls away from the sides of the pan. Cool the cake completely on a wire rack; cut using a serrated knife.

Step 5 Note: You can also make this cake in a 9-inch square cake pan or a 9-inch springform pan; just reduce the cooking time by 5 minutes.