

# Apple Fritter Cake

Marie Eberhart - Gig Harbor, WA  
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## Servings: 12

*3 cups all-purpose flour, sifted*  
*1/4 cup sugar*  
*2 tablespoons ground cinnamon*  
*3 teaspoons baking powder*  
*1 teaspoon salt*  
*2 medium (2 cups) apples, peeled and chopped*  
*1 bottle (12 ounce) beer or unsweetened apple juice, room temperature*  
*1/4 cup butter, melted*  
**ICING**  
*2 cups confectioner's sugar*  
*3 to 5 tablespoons 2% milk*  
*1/2 teaspoon vanilla extract*

## Preparation Time: 10 minutes

## Bake Time: 40 minutes

Preheat the oven to 350 degrees.

Line an eight-inch square baking pan with parchment paper, letting the ends extend up the sides.

In a bowl, whisk together the flour, sugar, cinnamon, baking powder and salt. Add the apples and beer. Mix until blended (do not overmix, the batter will be thick). Transfer to the prepared pan.

Bake until a toothpick inserted in the center comes out clean, 40 to 45 minutes.

Lifting with the parchment paper, immediately remove the cake from the pan. Brush all of the sides with melted butter. Cool.

Meanwhile, in a bowl, combine the confectioner's sugar, milk and vanilla extract. Spread or drizzle over the over the cooled cake.

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Per Serving (excluding unknown items): 290 Calories; 5g Fat (16.7% calories from fat); 5g Protein; 56g Carbohydrate; 2g Dietary Fiber; 15mg Cholesterol; 370mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Fruit; 0 Non-Fat Milk; 1 Fat; 1 1/2 Other Carbohydrates.