
Apple Pie Cake

Food Network Test Kitchen

Food Network Magazine - November, 2021

Servings: 12

Preparation Time: 1 hour

Start to Finish Time: 1 hour 45 minutes

FOR THE CUTOUTS

1/4 cup granulated sugar

2 teaspoons ground cinnamon

1/2 package (14 ounce) refrigerated pie dough

FOR THE CAKE

**1 1/2 sticks (12 tablespoons) unsalted butter, room temperature
unsalted butter (for the pan)**

3 cups all-purpose flour

2 teaspoons ground cinnamon

1 1/2 teaspoons baking powder

1 teaspoon salt

1/2 teaspoon ground nutmeg

1/2 teaspoon ground allspice

1/4 teaspoon baking soda

1/4 cup vegetable oil

1 cup packed dark brown sugar

1/2 cup granulated sugar

3 large eggs

2 teaspoons pure vanilla extract

1 1/4 cups buttermilk

2 (one pound) Granny Smith apples, peeled and finely diced

FOR THE FROSTING

1 cup packed dark brown sugar

3 large egg whites

1/2 teaspoon ground cinnamon

2 sticks unsalted butter, room temperature, cut into pieces

Make the cutouts: Preheat the oven to 425 degrees. Line a baking sheet with parchment paper. In a bowl, stir together the granulated sugar and cinnamon. Unroll the pie dough and sprinkle the cinnamon sugar on top, pressing to adhere. Cut out about twenty leaf shapes using small cookie cutters. Arrange on the baking sheet and bake until golden, 8 to 10 minutes. Transfer to a rack and let cool.

Make the cake: Reduce the oven temperature to 350 degrees. Butter a 9-x-13-inch baking dish. In a medium bowl, whisk the flour, cinnamon, baking powder, salt, nutmeg, allspice and baking soda. In a large bowl, beat the butter and vegetable oil with a mixer on medium-high speed until combined. Beat in both sugars until light and fluffy, about 4 minutes. Beat in the eggs, one at a time, then the vanilla. Reduce the mixer speed to low and beat in the flour mixture in three batches, alternating with the buttermilk in two batches. Increase the speed to medium-high and beat until combined. Fold in the diced apples.

Transfer the batter to the baking dish and spread in an even layer. Bake until golden, slightly risen and a toothpick inserted in the center comes out clean, 35 to 45 minutes. Transfer to a rack and let cool completely in the pan.

Make the frosting: Set a heatproof bowl over a saucepan with two inches of barely simmering water. Add the brown sugar, egg whites and cinnamon to the bowl. Stir with a rubber spatula until the sugar melts, about 8 minutes. (Pinch the mixture; it should feel smooth). Remove the bowl from the pan and beat with a mixer on low speed until frothy. As the mixture begins to lighten in color, increase the speed to medium-high and whip until stiff glossy peaks form. Beat in the butter, two tablespoons at a time, making sure that it is incorporated before adding more. (If the frosting separates, reduce the mixer to medium-low speed and beat until it comes back together. If the frosting is soupy, refrigerate for 15 to 20 minutes, then continue beating.)

Spread the frosting on the cake. Decorate with the leaf cutouts.

Dessert

Per Serving (excluding unknown items): 624 Calories; 33g Fat (47.1% calories from fat); 7g Protein; 77g Carbohydrate; 2g Dietary Fiber; 126mg Cholesterol; 342mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 6 1/2 Fat; 3 Other Carbohydrates.