

Apple Walnut Bundt Cake

SERVES 12 TO 14

OVEN TEMPERATURE:

350°F/175°C

BAKING TIME: 50 to 60

minutes

BAKING EQUIPMENT:

The pan must be a minimum 12 cup capacity, such as a Nordic Ware Anniversary Bundt Pan with 10 to 15 cup capacity, or a 12 cup Bundt pan, coated with baking spray with flour; or a 16 cup two-piece angel food pan, bottom lined with parchment, then coated with baking spray with flour

This is the perfect apple cake for the fall season, but it can be enjoyed any time of the year. It is great to have this Bundt cake in your repertoire as it is easy to make and stays moist and flavorful for 5 days at room temperature, up to 10 days refrigerated. Because it is made with oil, it can be enjoyed at room temperature or cold. The caramel glaze is an optional but fabulous accompaniment.

3 large eggs	150 grams	½ cup plus 1½ tablespoons (140 ml)
walnut halves	100 grams	1 cup
bleached all-purpose flour	300 grams	2½ cups (lightly spooned into the cup and leveled off)
baking soda	5.5 grams	1 teaspoon
fine sea salt	6 grams	1 teaspoon
ground cinnamon	4.4 grams	2 teaspoons
4 large tart apples (see page xxv), 657 grams/1½ pounds	525 grams (diced)	4 cups (diced)
canola or safflower oil	269 grams	1¼ cups (296 ml)
granulated sugar	200 grams	1 cup
light brown sugar	163 grams	¾ cup
pure vanilla extract	.	2 teaspoons (10 ml)

PREHEAT THE OVEN

■ Twenty minutes or longer before toasting the walnuts, set an oven rack in the lower third of the oven. Set the oven at 350°F/175°C.

MISE EN PLACE

■ Thirty minutes to 1 hour ahead, set the eggs on the counter at room temperature (65° to 75°F/19° to 24°C).

■ **TOAST AND CHOP THE WALNUTS:** Spread the walnuts evenly on a cookie sheet and bake for 5 minutes. Turn the walnuts onto a clean dish town and roll and rub them around to loosen the skins. Discard any loose skins and let the nuts cool completely. Chop medium coarse.

■ In a medium bowl, whisk together the flour, baking soda, salt, and cinnamon.

■ Peel, core, and cut the apples into ⅛ to ¼ inch dice.

(continued)

Make This Recipe Your Own

Drizzle Caramel Sauce and Glaze (page 353) over the cake after unmolding.

MAKE THE BATTER

1. Into the bowl of a stand mixer, weigh or measure the eggs. Add the oil, granulated and brown sugars, and the vanilla. Attach the flat beater and beat on medium speed for 1 minute, until blended.
2. Add the flour mixture and beat on low speed for 20 seconds, just until incorporated. Scrape down the sides of the bowl.
3. Detach the bowl from the stand and with a large spoon stir in the apples and walnuts. Spoon the batter into the prepared pan.

BAKE THE CAKE

4. Bake for 50 to 60 minutes, or until a wire cake tester inserted near the center comes out clean and the cake springs back when pressed lightly in the center.

COOL THE CAKE

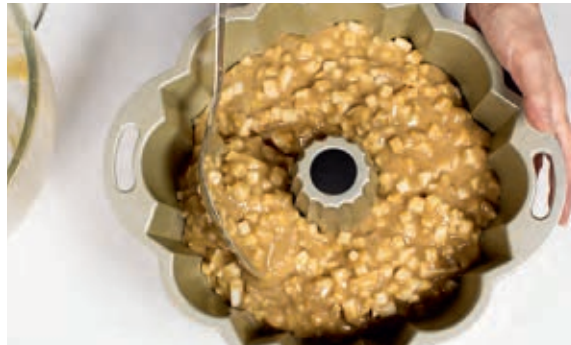
5. Let the cake cool in the pan on a wire rack for 30 minutes. If using a straight sided pan, run a metal spatula between the sides of the pan and the cake. Invert the cake onto a wire rack that has been lightly coated with nonstick cooking spray and cool completely for about 1½ hours.

STORE AIRTIGHT: room temperature, 5 days; refrigerated, 10 days; frozen, 2 months.

Making Apple Walnut Bundt Cake



Scrape down the sides of the bowl before stirring in the apples and walnuts.



Spoon the batter into the pan.



Unmold the baked cake.



Pour the glaze over the cake.

