

How I Bake the Most Irresistible Swedish Apple Cake Just Like Mom Made

Why This Swedish Apple Cake Is So Special



OVEN
350°F

TIME
20 min

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INGREDIENTS

You'll Need

For the Caramel: 2 tablespoons half & half 4 tablespoons butter (Prep Time: 20 minutes | Bake Time: 45-55 minutes | Cooling Time: 15 minutes | Total Time: About 1 hour 30 minutes):

DIRECTIONS

1. Step-by-: Step: How I Make My Mom's Swedish Apple Cake
2. Preheat and : Prep
3. First, I preheat my oven to 350°F and thoroughly grease a 9-inch springform pan. If you don't have a springform, a well-greased regular cake pan works, but the springform really makes serving easier.
4. Mix the : Dry Ingredients
5. In a small bowl, I sift together the flour, baking soda, salt, cinnamon, and nutmeg. Sifting helps keep everything light and ensures the spices are evenly distributed.
6. Cream : Butter and Sugar
7. In a large bowl, I beat the room-temperature butter and sugar together until smooth and creamy. Then I add the eggs one at a time, beating well after each addition, and stir in the vanilla extract.
8. Combine and : Fold in Apples
9. I slowly mix the dry ingredients into the wet ingredients, being careful not to overmix. Once the batter just comes together, I fold in the diced apples - and sometimes the chopped nuts if I'm using them. The batter will be thick, but that's exactly what you want.
10. Bake the : Cake
11. I transfer the batter into the prepared pan, smoothing the top out a bit. It goes into the oven for about 35-40 minutes while I prepare the caramel sauce.
12. Prepare the : Caramel Topping
13. When the cake has been baking for about 30 minutes, I start the caramel. In a small saucepan over medium-low heat, I stir together the brown sugar, half & half,

and butter until smooth and fully combined. There's no need to bring it to a boil - just melt everything gently.

14. Add : Caramel and Finish Baking
15. At the 35-40 minute mark, I remove the cake from the oven and carefully pour the warm caramel sauce over the top. I return the cake to the oven for another 10-15 minutes. As it bakes, the caramel cracks slightly and creates a glossy, toffee-like finish.
16. Cool : Before Slicing
17. Once the cake is finished baking, I let it cool for at least 15 minutes before slicing. That cooling time helps the caramel set up and makes the slices cleaner (and easier to sneak a second piece without too much mess).
18. My Tips for the : Best Swedish Apple Cake
19. Use a good baking apple:
20. Firm, slightly tart apples like : Granny Smith, Honeycrisp, or Braeburn hold up beautifully without turning mushy.
21. Dice apples evenly:
22. Small, even pieces bake more consistently and give you that perfect texture throughout.
23. Don't rush the caramel:
24. Stir slowly over low heat so the sugar fully dissolves without burning.
25. Let it rest:

More recipes: [ChefManiac.com](https://chefmaniac.com)

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