

Easy Cinnamon Apple Cake - A Simple Recipe for Big Flavor

When it comes to Hanukkah desserts, sufganiyot and rugelach get a lot of love-but this



OVEN
350°F

TIME
35 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

Dry Ingredients:

2 cups all-purpose flour
1 tsp baking soda
1% tsp ground cinnamon
... tsp ground nutmeg
... tsp salt

Wet Ingredients:

% cup vegetable oil
1 cup granulated sugar
2 large eggs
1 tsp vanilla extract

Add-Ins:

2 cups peeled and chopped apples (about 2 medium apples)
% cup chopped walnuts or pecans (optional)

Topping:

... cup brown sugar
1 tsp ground cinnamon

DIRECTIONS

1. Preheat and Prep: Preheat your oven to 350°F (175°C).
2. Grease and flour a 9-inch round cake pan (or use parchment for easy release).
3. Mix the Dry Ingredients: In a medium bowl, whisk together the flour, baking soda, cinnamon, nutmeg, and salt.
4. Combine the Wet Ingredients: In a large bowl, whisk together the oil, sugar, eggs, and vanilla until smooth and light.
5. Combine and Fold: Gradually add the dry ingredients to the wet ingredients, stirring gently until just combined.
6. Fold in the chopped apples and nuts (if using).
7. Assemble and Top: Pour the batter into the prepared cake pan and spread evenly.
8. In a small bowl, mix together the brown sugar and cinnamon, then sprinkle over the top of the batter.
9. Bake: Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean.
10. Let the cake cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

SWAPS & NOTES

Oil Options : You can sub canola, light olive oil, or even melted coconut oil.

Apple Tip : Granny Smith or Honeycrisp apples work well for structure and flavor.

Nut-Free : Skip the walnuts for an allergy-friendly version.

Gluten-Free : Use a 1:1 gluten-free baking flour blend.

TIPS FOR SUCCESS

Don't overmix-this keeps the cake tender.

Use freshly chopped apples, not pre-packaged ones for best moisture and flavor.

The cinnamon sugar topping adds sweetness, so keep the base lightly sweet.

For an extra touch, drizzle with a simple glaze or serve warm with vanilla ice cream.

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

Original recipe: <https://chefmaniac.com/easy-cinnamon-apple-cake-a-simple-recipe-for-big-flavor/>