

This Apple Butter Crumb Cake Is the Warm-Spiced Dessert of Your Dreams

Soft, spiced, and topped with a buttery oat crumble-this



OVEN
350°F

TIME
40 min

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INGREDIENTS

For the Cake:

- 2 cups all-purpose flour
- 1 cup granulated sugar
- $\frac{1}{2}$ cup unsalted butter, softened
- 1 cup apple butter
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt

For the Crumb Topping:

- 1 cup all-purpose flour
- $\frac{1}{2}$ cup brown sugar, packed
- $\frac{1}{2}$ cup rolled oats
- $\frac{1}{2}$ cup unsalted butter, melted
- 1 teaspoon cinnamon

DIRECTIONS

- 1.** Preheat & Prep: Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking dish or line it with parchment paper for easy lifting.
- 2.** Make the Cake Batter: In a large bowl, cream together the softened butter and granulated sugar until light and fluffy. Add the apple butter, eggs, and vanilla. Beat until smooth. In a separate bowl, whisk together the flour, baking powder, baking soda, and salt. Gradually add the dry ingredients to the wet mixture. Mix until just combined—don't overmix.
- 3.** Make the Crumb Topping: In a medium bowl, mix the flour, brown sugar, rolled oats, cinnamon, and melted butter until crumbly. Leave some clumps for texture.
- 4.** Assemble the Cake: Pour the cake batter into your prepared baking dish and spread it evenly. Sprinkle the crumb topping generously over the top.
- 5.** Bake: Bake for 30-40 minutes, or until a toothpick inserted into the center comes out clean and the topping is golden brown.
- 6.** Cool & Serve: Allow the cake to cool in the pan for 10-15 minutes. Slice into squares and serve warm or at room temperature.

TIPS FOR SUCCESS

Use room temperature ingredients for better mixing and a lighter crumb.

Store-bought or homemade apple butter both work great—just make sure it's smooth and flavorful.

For extra crunch, add chopped pecans or walnuts to the crumb topping.

Add a dash of nutmeg or cloves to the dry mix.

