

Moist and Spongy Apple Cake - Perfect for Breakfast or Snack

Spongy Apple Cake ?? - A Moist & Comforting Treat



OVEN
350°F

TIME
40 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

3 medium apples (red or green), peeled and chopped/sliced
200g all-purpose flour
1 tsp baking powder
150g sugar
100g butter, softened
2 eggs
1 tsp vanilla extract
120ml milk
1 pinch of salt
Powdered sugar, for dusting (optional)

DIRECTIONS

1. Prep the Apples: Peel all three apples. Slice a few thin rounds to save for decorating the top. Dice the rest into small chunks for mixing into the batter.
2. Preheat the Oven: Preheat your oven to 350°F (180°C). Grease a loaf or round cake pan with butter and dust with flour to prevent sticking.
3. Make the Cake Batter: In a large bowl, cream the butter and sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Stir in the vanilla extract.
4. In a separate bowl, whisk together the flour, baking powder, and salt. Gradually add to the wet ingredients, alternating with milk, mixing until just combined.
5. Gently fold in the chopped apples.
6. Assemble and Bake: Pour the batter into your prepared pan. Decorate the top with reserved apple slices.
7. Bake for 35-40 minutes, or until a toothpick inserted in the center comes out clean.
8. Cool and Finish: Let the cake cool in the pan for 10 minutes. Then remove and allow it to cool fully on a wire rack.
9. Before serving, dust with powdered sugar for a beautiful finish.

TIPS FOR SUCCESS

? Use tart apples like Granny Smith for a more balanced flavor, or sweet apples like Fuji for extra moisture. ? Don't skip softening the butter-it helps with that fluffy texture. ? Be careful not to overbake.

Check at 35 minutes to keep the cake moist.

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

Original recipe: <https://chefmaniac.com/moist-and-spongy-apple-cake-perfect-for-breakfast-or-snack/>