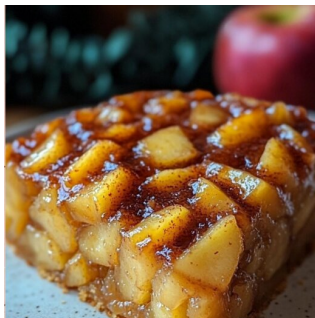


Swedish Apple Cake - A Cozy, Caramel-Topped Fall Favorite

Swedish Apple Cake - A Slice of Comfort in Every Bite



OVEN
350°F

TIME
45 min

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INGREDIENTS

For the Cake:

- 3 medium apples, peeled and thinly sliced
- 1 tablespoon lemon juice
- 1 teaspoon ground cinnamon
- 1/2 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 cup milk

For the Topping:

- 2 tablespoons brown sugar

? Ingredient Tips & Substitutions:

Apples: Use a firm, tart-sweet variety like Honeycrisp, Granny Smith, or Braeburn for flavor and texture.

Spices: Add a pinch of cardamom or nutmeg for a Swedish twist.

Milk: Whole milk works best, but almond or oat milk will also do the trick.

Topping Upgrade: Add a few thin butter pats on top before baking for extra caramelization.

??? How to Make Swedish Apple Cake:

Preheat oven to 350°F (175°C). Grease an 8-inch round cake pan and line the bottom with parchment

paper.

Prep apples: Peel, core, and thinly slice apples. Toss them with lemon juice and cinnamon, then set aside.

Make batter: Cream butter and granulated sugar until light and fluffy.

Beat in eggs one at a time, then stir in vanilla.

Mix dry ingredients: In a separate bowl, whisk together flour, baking powder, and salt.

Combine: Add dry mixture to wet, alternating with the milk, and mix until just combined.

Assemble cake: Pour batter into pan and smooth the top.

Arrange the apple slices on top in a spiral or fan pattern.

Sprinkle brown sugar evenly over the apples.

Bake: For 40-45 minutes, or until golden and a toothpick comes out clean.

Cool: Let rest in the pan for 10 minutes before transferring to a rack to cool completely.

? Tips for a Perfect Swedish Apple Cake:

Don't overmix the batter-just stir until combined for a soft crumb.

Thin apple slices bake more evenly and stay tender without getting mushy.

Want it extra rustic? Dust with powdered sugar once cooled, or serve with whipped cream.

DIRECTIONS

1. Preheat oven to 350°F (175°C). Grease an 8-inch round cake pan and line the bottom with parchment paper.
2. Prep apples: Peel, core, and thinly slice apples. Toss them with lemon juice and cinnamon, then set aside.
3. Make batter: Cream butter and granulated sugar until light and fluffy.
4. Beat in eggs one at a time, then stir in vanilla.
5. Mix dry ingredients: In a separate bowl, whisk together flour, baking powder, and salt.
6. Combine: Add dry mixture to wet, alternating with the milk, and mix until just combined.
7. Assemble cake: Pour batter into pan and smooth the top.
8. Arrange the apple slices on top in a spiral or fan pattern.
9. Sprinkle brown sugar evenly over the apples.
10. Bake: For 40-45 minutes, or until golden and a toothpick comes out clean.
11. Cool: Let rest in the pan for 10 minutes before transferring to a rack to cool completely.
12. ? Tips for a Perfect Swedish Apple Cake: Don't overmix the batter-just stir until combined for a soft crumb.
13. Thin apple slices bake more evenly and stay tender without getting mushy.
14. Want it extra rustic? Dust with powdered sugar once cooled, or serve with whipped cream.
15. ? Serving Suggestions & Pairings: Serve warm with whipped cream or a scoop of vanilla ice cream

16. Pair with coffee or spiced tea for a fika-inspired afternoon
17. Dress it up with a drizzle of caramel or a dollop of crème fraîche
18. Bake it with : Pumpkin Spice Muffins or Caramel Apple Pie Cookies for a full fall dessert spread
19. ? Storage & Leftovers: Room Temp: Store covered for up to 2 days.
20. Refrigerator: Lasts up to 5 days in an airtight container.
21. Freezer: Freeze slices individually for up to 3 months. Reheat gently in a toaster oven.
22. ? More Fall Favorites You'll Love: Caramel Apple Pie Cookies
23. Easy : Pumpkin Spice Muffins
24. Pumpkin : Delight Dessert
25. Chocolate : Chip Banana Bread

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

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