

Glazed Apple Sheet Cake: A Cozy Fall Favorite

Glazed Apple Sheet Cake: A Sweet, Spiced Slice of Comfort



OVEN
350°F

TIME
5 min

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INGREDIENTS

2 cups all-purpose flour
1⁰⁰/₁₀₀ tsp baking powder
⁰⁰/₁₀₀ tsp baking soda
1 tsp cinnamon
⁰⁰/₁₀₀ tsp salt
1 cup granulated sugar
⁰⁰/₁₀₀ cup brown sugar
2 eggs
1 cup buttermilk
⁰⁰/₁₀₀ cup oil
2 cups peeled, chopped green apples
1⁰⁰/₁₀₀ cups powdered sugar
2 tbsp melted butter
2-3 tbsp milk
⁰⁰/₁₀₀ tsp vanilla extract

Swaps and Notes:

Apples: Use Granny Smith for tartness or Honeycrisp for a sweeter touch.

Oil: Neutral oils like canola or vegetable oil work best, but melted butter can add richness.

Buttermilk Substitute: Mix 1 cup milk with 1 tbsp vinegar or lemon juice, let sit 5 minutes.

Add-Ins: Try chopped pecans or walnuts for crunch, or a dash of nutmeg for extra spice.

Step-by-Step Instructions:

Preheat and PrepPreheat oven to 350°F (175°C).

Lightly grease or line a sheet pan (about 9x13").

Mix Dry IngredientsIn a bowl, whisk together flour, baking powder, baking soda, cinnamon, and salt.

Mix Wet IngredientsIn another bowl, beat together both sugars, eggs, buttermilk, and oil until smooth.

Combine and FoldAdd dry ingredients into wet and stir until just combined. Fold in chopped apples gently.

BakePour the batter into the prepared pan and spread evenly. Bake for 25-30 minutes, or until a toothpick comes out clean.

Glaze the CakeWhile the cake is still warm, whisk together powdered sugar, melted butter, milk, and vanilla. Pour glaze evenly over the cake and let it soak in.

Cool and ServeLet the cake cool slightly before slicing. Serve warm or at room temperature.

Tips for Success:

Don't Overmix: Mix until just combined for a tender crumb.

Use Fresh Apples: Pre-chopped or canned apples won't provide the same bite or flavor.

Glaze While Warm: Pouring the glaze while the cake is still warm ensures it soaks in beautifully.

Storage Tip: Cover tightly and keep at room temp for 2 days, or refrigerate for up to 5 days.

Serving Suggestions & Pairings:

These Caramel Apple Pie Cookies

DIRECTIONS

1. **Preheat and :** PrepPreheat oven to 350°F (175°C). Lightly grease or line a sheet pan (about 9x13").
2. **Mix : Dry Ingredients**In a bowl, whisk together flour, baking powder, baking soda, cinnamon, and salt.
3. **Mix : Wet Ingredients**In another bowl, beat together both sugars, eggs, buttermilk, and oil until smooth.
4. **Combine and :** FoldAdd dry ingredients into wet and stir until just combined. Fold in chopped apples gently.
5. **Bake:** Pour the batter into the prepared pan and spread evenly. Bake for 25-30 minutes, or until a toothpick comes out clean.
6. **Glaze the : Cake**While the cake is still warm, whisk together powdered sugar, melted butter, milk, and vanilla. Pour glaze evenly over the cake and let it soak in.
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8. **Tips for Success:** Don't Overmix: Mix until just combined for a tender crumb.
9. **Use : Fresh Apples:** Pre-chopped or canned apples won't provide the same bite or flavor.
10. **Glaze : While Warm:** Pouring the glaze while the cake is still warm ensures it soaks in beautifully.
11. **Storage : Tip:** Cover tightly and keep at room temp for 2 days, or refrigerate for up to 5 days.
12. **Serving Suggestions & Pairings:** Serve with a hot cup of tea, fresh cider, or even topped with a scoop of vanilla ice cream for a decadent finish.
13. **For more cozy fall treats,** pair it with:
14. **These :** Caramel Apple Pie Cookies
15. **These :** Easy Pumpkin Spice Muffins

16. This : Pumpkin Delight Dessert
17. Storage & Leftover Tips: Room Temp: Store in an airtight container for 2 days.
18. Refrigerator: Lasts up to 5 days chilled-just bring to room temp before serving.
19. Freezing: Freeze unglazed cake slices for up to 2 months. Thaw and glaze fresh.
20. More Recipes You'll Love: These Pecan Pie Bars Are My Favorite Make-Ahead Holiday Dessert
21. These : Old School No-Bake Cookies Never Fail Me
22. Final Thoughts: This Glazed Apple Sheet Cake is everything a fall dessert should be-moist, warm, spiced, and a little indulgent with its silky glaze. It's the kind of recipe you'll find yourself making again and again because it's just that comforting and easy.
23. Tried it? Let me know how it went! Tag @ChefManiac or leave a comment with your twist on this classic. For more sweet inspiration, follow along for recipes that make every season delicious.

SWAPS & NOTES

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

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