

## Cinnamon Apple Cake: My Favorite Cozy Fall Dessert

3 cups peeled and diced apples (about 2-3 medium apples, Granny Smith or Honeycrisp work well)



**OVEN**  
**350°F**

**TIME**  
**5 min**

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### INGREDIENTS

- 2 cups all-purpose flour
- 1 1/2 cups granulated sugar
- 1 tsp baking soda
- 1 tsp salt
- 2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 2 eggs
- 1/2 cup vegetable oil
- 1/2 cup buttermilk
- 2 tsp vanilla extract
- 3 cups peeled and diced apples (about 2-3 medium apples, Granny Smith or Honeycrisp work well)
- 1/2 cup brown sugar
- 1/4 cup all-purpose flour
- 1/4 cup cold butter, cut into small pieces
- 1 tsp ground cinnamon

#### Swaps and Notes:

**Apples:** I love using a mix of Granny Smith for a tart kick and Honeycrisp for a sweet, firm texture. You can use any firm apple variety you like; just avoid soft, mealy apples that will turn to mush when baked.

**Buttermilk:** If you don't have buttermilk, you can easily make a substitute. Just add 1 tablespoon of white vinegar or lemon juice to a liquid measuring cup and fill the rest with regular milk until it reaches the 1/2-cup line. Let it sit for 5 minutes

before using.

**Streusel:** The streusel topping is a non-negotiable for me! It adds so much flavor and texture. If you want a simpler cake, you can omit it, but you'd be missing out.

**How to Make Cinnamon Apple Cake:**

**Preheat and Prep:** Preheat your oven to 350°F (175°C). Grease and flour a 9x13 inch baking pan.

**Mix the Dry Ingredients:** In a large bowl, whisk together the flour, granulated sugar, baking soda, salt, cinnamon, and nutmeg.

**Combine Wet Ingredients:** In a separate medium bowl, whisk the eggs, vegetable oil, buttermilk, and vanilla extract until well combined.

**Combine and Fold:** Pour the wet ingredients into the dry ingredients and mix with a spatula until just combined. Don't overmix! The batter will be thick. Gently fold in the peeled and diced apples until they are evenly distributed.

**Prepare the Streusel:** In a small bowl, combine the brown sugar, flour, and cinnamon for the streusel. Use your fingers or a pastry cutter to cut in the cold butter until the mixture resembles coarse crumbs.

**Assemble and Bake:** Pour the cake batter into the prepared baking pan and spread it evenly. Sprinkle the streusel topping over the top of the batter.

**Bake:** Bake for 45-55 minutes, or until a toothpick inserted into the center of the cake comes out clean.

**Cool:** Let the cake cool on a wire rack before serving. This allows it to set and makes it easier to cut.

**Tips for Success:**

**Dice Apples Evenly:** Cut the apples into small, uniform pieces (about 1/2 inch) so they bake evenly throughout the cake.

**Don't Overmix:** Overmixing the batter can develop the gluten in the flour, resulting in a tough, dense cake. Mix until the ingredients are just combined.

**Use Cold Butter for Streusel:** Using cold butter is key for a crumbly streusel topping. If the butter is too soft, it will melt into the batter instead of creating those lovely crumbs.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

## DIRECTIONS

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11. **Use :** Cold Butter for Streusel: Using cold butter is key for a crumbly streusel topping. If the butter is too soft, it will melt into the batter instead of creating those lovely crumbs.
12. **Serving Suggestions and Pairings:** This Cinnamon Apple Cake is fantastic on its own, but it's even better with a few simple additions. Serve it warm with a scoop of vanilla ice cream, a dollop of whipped cream, or a drizzle of caramel sauce. The combination of warm cake and cold ice cream is absolute perfection. If you're looking for other fall treats to enjoy, these Caramel Apple Pie Cookies are a fun, bite-sized option, and these Pecan Pie Bars are a holiday favorite.
13. **Storage and Leftover Tips:** Store the cake in an airtight container at room temperature for up to 3 days, or in the refrigerator for up to a week. The cake freezes well too! Wrap individual slices tightly in plastic wrap and then in foil, and they will keep for up to 3 months. Thaw at room temperature before serving.
14. **More Recipes You Will Love:** If you're a fan of baking with seasonal flavors, be sure to check out these other recipes:
15. For another fantastic way to use fruit, my : Chocolate Chip Banana Bread is a classic for a reason.
16. If you're already in the mood for all things fall, these Easy Pumpkin Spice Muffins are a must-try.
17. My Pumpkin : Delight Dessert is the perfect no-bake option for a quick and easy treat.
18. **Final Thoughts:** This Cinnamon Apple Cake is more than just a recipe; it's an experience. It's the perfect way to embrace the flavors of the season and share a little bit of homemade happiness with the people you love. I hope this cake brings as much joy to your kitchen as it does to mine.
19. If you bake this, let me know in the comments how it turned out. Do you have a favorite fall dessert you make every year? I'd love to hear about it!

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

Original recipe: <https://chefmaniac.com/cinnamon-apple-cake-my-favorite-cozy-fall-dessert/>