

Grandma's Secret: The Best Amish Applesauce Cake Recipe with Vanilla Glaze

Amish Applesauce Cake: The Spiced, Moist Loaf You Need This Fall (Easy Recipe)



TIME
15 min

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INGREDIENTS

For the Glaze: Item Quantity Notes Powdered Sugar 1 cup Sifted, if possible, for no lumps Milk or Heavy Cream 2 tablespoons Adds a creamy richness Vanilla Extract 1/2 teaspoon Export to Sheets:

DIRECTIONS

1. Prep : Time: 15 minutes Cook Time: 35-40 minutes Total Time: Approx. 1 hour 30 minutes (includes cooling) Servings:12
2. Preheat and : Prep: Preheat your oven to 350°F (175°C). Lightly grease and flour a 9x3-inch baking pan. You can also line it with parchment paper for easy removal.
3. Combine : Dry Ingredients: In a large bowl, whisk together the flour, granulated sugar, brown sugar, cinnamon, nutmeg, cloves, baking soda, and salt. Make sure all those spices are completely and evenly distributed.
4. Add : Wet Ingredients: Now, add in the applesauce, melted butter, eggs, and vanilla extract. Use a spatula or wooden spoon to mix everything together until the batter is just combined. Pro Tip: Stop mixing as soon as you don't see any more dry flour streaks. Overmixing can develop the gluten and make the cake tough.
5. Fold in : Nuts (Optional): If you are using chopped nuts, gently fold them into the batter now.
6. Bake: Pour the batter into your prepared 9x3-inch pan, using the spatula to smooth the top. Bake for 35 to 40 minutes. The cake is done when a toothpick inserted into the center comes out clean or with a few moist crumbs attached.
7. Cool : Completely: Remove the cake from the oven and let it cool completely on a wire rack. Do not glaze a warm cake, or the glaze will simply melt and run off.
8. Make the : Glaze: While the cake cools, whisk together the powdered sugar, milk (or heavy cream), and vanilla

extract until the mixture is smooth and pourable. If it's too thick, add a few extra drops of milk. If it's too thin, add a teaspoon more powdered sugar.

9. **Glaze and : Serve:** Once the cake is fully cooled, drizzle the glaze evenly over the top. Allow the glaze a few minutes to set before slicing and serving.

SWAPS & NOTES

All-Purpose Flour 2 cups Granulated Sugar 1 cup Brown Sugar (packed) 1/2 cup Adds moisture and deep flavor Cinnamon 1 teaspoon Nutmeg 1/2 teaspoon Cloves 1/2 teaspoon Use sparingly, it's potent!

You can also use homemade applesauce!

Gluten-Free: Swap the all-purpose flour for a good quality 1:1 gluten-free baking blend.

Nuts: If you're not a fan of nuts (or have an allergy), simply omit them.

TIPS FOR SUCCESS

Don't Overmix: This is the golden rule for moist cakes.

A few small lumps of batter are better than an overmixed, tough cake.

Use Room Temperature Eggs: Room temperature eggs incorporate better into the batter, which results in a lighter, more uniform texture.

Just take them out of the fridge 30 minutes before you plan to bake.

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

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