

## The Only Apple Spice Cake Recipe You'll Need (With Decadent Brown Sugar Frosting)

Warm Apple Spice Cake with Brown Sugar Frosting: The Ultimate Cozy Fall Dessert



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

For the Cake:

For the Brown Sugar Frosting:

### DIRECTIONS

1. This recipe uses a standard 9x13-inch pan, which is perfect for feeding a crowd.
2. Prep and Mix Dry Ingredients: Preheat & Prep: Preheat your oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan, or line it with parchment paper for easy removal.
3. Whisk : Dry: In a medium bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and cloves. Set aside.
4. Cream Wet Ingredients: Cream Butter & Sugars: In a large bowl (or the bowl of a stand mixer), beat the softened butter, granulated sugar, and brown sugar until the mixture is light and fluffy-about 3-4 minutes.
5. Add : Eggs & Vanilla: Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract.
6. Combine and Bake: Alternate Wet/Dry: With the mixer on low speed, alternate adding the dry ingredients mixture and the buttermilk to the wet mixture, beginning and ending with the dry ingredients (e.g., dry, buttermilk, dry, buttermilk, dry). Mix just until combined; do not overmix.
7. Fold in : Apples: Gently fold in the chopped apples with a spatula.
8. Bake: Pour the batter into the prepared pan and spread evenly. Bake for 35-40 minutes, or until a toothpick inserted into the center comes out clean.
9. Cool: Let the cake cool completely in the pan before frosting.

10. **Make the Brown Sugar Frosting: Melt:** In a small saucepan over medium heat, melt the butter and brown sugar together, stirring constantly until the sugar is dissolved and the mixture is bubbly.
11. **Boil:** Stir in the milk or cream, bring the mixture to a rolling boil, and cook for 1 minute, stirring.
12. **Cool : Slightly & Whisk:** Remove the saucepan from the heat. Let it cool for about 5 minutes. Stir in the vanilla extract.
13. **Add : Powdered Sugar:** Gradually whisk in the powdered sugar until the frosting is completely smooth and spreadable. If it's too thick, add a tiny splash more milk; if too thin, add a little more powdered sugar.
14. **Frost:** Immediately pour and spread the frosting over the cooled cake, as this frosting sets up quickly.

## SWAPS & NOTES

All-Purpose Flour 2 1/2 cups Baking Powder 2 tsp Baking Soda  
2 1/2 tsp Salt 2 1/2 tsp Balances the sweetness.  
Ground Cinnamon 2 tsp Don't skimp on this!

Nutmeg 2 1/2 tsp Freshly grated is always best.  
Ground Cloves 1/2 tsp Adds depth and warmth.

## TIPS FOR SUCCESS

**Room Temperature Ingredients:** Make sure your butter and eggs are at room temperature.

This allows them to emulsify properly, trapping air and resulting in a lighter, fluffier cake.

**Don't Overbake:** Overbaking is the enemy of a moist cake.

Start checking at the 35-minute mark.

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

Original recipe: <https://chefmaniac.com/the-only-apple-spice-cake-recipe-youll-need-with-decadent-brown-sugar-frosting/>