

## The Best Swedish Apple Cake Recipe (Soft and Buttery)

There are many reasons this cake has become a favorite in my kitchen.

**OVEN**  
**350°F**

**TIME**  
**45 min**

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### INGREDIENTS

Cinnamon Apple Topping:

3 medium apples, peeled, cored, and thinly sliced

2 teaspoons ground cinnamon

2 tablespoons sugar

Cake Batter:

1 cup (200 g) granulated sugar

1/2 cup (115 g) butter, softened

2 eggs

1 1/2 cups (190 g) all-purpose flour

2 teaspoons baking powder

1 pinch salt

1/2 cup (120 ml) milk

1 teaspoon vanilla extract

### DIRECTIONS

1. Prepare the Apples: In a bowl, toss the sliced apples with:
2. 2 tablespoons sugar
3. Ground cinnamon
4. Set aside while you prepare the batter.
5. Preheat the Oven: Preheat your oven to 350°F (175°C).
6. Grease and lightly flour a 9-inch springform pan.
7. Cream Butter and Sugar: In a mixing bowl, beat the softened butter and sugar together until light and creamy.
8. Add the Eggs and Vanilla: Add the eggs one at a time, beating well after each addition.
9. Stir in the vanilla extract.
10. Combine the Dry Ingredients: In a separate bowl, mix together:
11. Flour
12. Baking powder
13. Salt
14. Mix the Batter: Add the dry ingredients to the batter alternately with the milk, mixing until smooth and fully combined.
15. Assemble the Cake: Spread the batter evenly into the prepared pan.
16. Arrange the cinnamon-sugar apple slices on top in a circular pattern.
17. Press them slightly into the batter.
18. Bake: Bake for 40-45 minutes, or until the cake is golden brown and a toothpick inserted into the center comes out clean.
19. Cool and Serve: Allow the cake to cool slightly before serving.
20. For an extra treat, serve warm with whipped cream, custard, or vanilla ice cream.

### SWAPS & NOTES

Best apples to use: Firm apples like Honeycrisp, Granny Smith, or Fuji work best because they hold their shape while baking.

Extra spice: Add a pinch of nutmeg or cardamom to the apple

mixture for a deeper flavor.

Milk substitute: You can use almond milk, oat milk, or buttermilk for slightly different textures.

Optional topping: Dust the finished cake with powdered sugar for

a bakery-style look.

### TIPS FOR SUCCESS

Slice apples thinly Thin slices soften nicely during baking.

Don't overmix the batter Mix just until combined to keep the cake tender.

Use a springform pan This makes removing the cake easier and keeps the apple topping intact.

Serve slightly warm Warm cake enhances the flavor of the apples and cinnamon.

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

Original recipe: <https://chefmaniac.com/the-best-swedish-apple-cake-recipe-soft-and-buttery/>