



### **First of Fall Caramel Apple Bundt Cake**

*An autumn dessert that combines our favorites, apples and caramel*

#### **For the Apples:**

- 2 large apples (about 1 pound; 455 grams), peeled and cored
- 1 tablespoon sugar
- 1 tablespoon all-purpose flour
- 1/2 teaspoon ground cinnamon

#### **For the Cake:**

- 2 ¾ cups (374 grams) all-purpose flour
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon fine sea salt
- 1 ½ cups (300 grams) brown sugar
- 3 large eggs, at room temperature
- 1/2 cup (120 ml) pure maple syrup
- 1 cup (240 ml) neutral oil
- 1 ½ teaspoons pure vanilla extract
- 1/2 cup (120 ml) full-fat buttermilk (well shaken before measuring), at room temperature
- 1/3 cup chopped pecans
- Confectioners' sugar for dusting or Caramel Glaze

**For the Caramel (optional):**

8 tablespoons (4 ounces; 113 grams) unsalted butter  
1 cup (200 grams) brown sugar  
1/4 cup (60 ml) evaporated milk, (half-and-half or cream).  
1 teaspoon pure vanilla extract  
2 tablespoons chopped pecans

**Directions:**

- Center a rack in the oven and preheat it to 350 degrees F.
- Choose a 10-cup Bundt pan, preferably one that doesn't have a complicated design; coat it with baker's spray or butter it, dust the interior with flour and tap out the excess.
- Cut the apples into small chunks. Try to keep them less than 1/2 inch, but don't fuss over neatness here; even a rough chop will work. You should have between 3 1/2 and 4 cups of chunks (but again, precision's not necessary).
- Put the apples, sugar, flour and cinnamon in a large bowl and toss together to coat the apples; set aside.
- Whisk the flour, cinnamon, baking powder, baking soda and salt together.
- Working in the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl with a hand mixer, beat the brown sugar and eggs together on medium speed for about 3 minutes.
- Still working on medium, and scraping the bowl and beater(s) as needed, blend in the maple syrup, followed by the oil and then the vanilla.
- Turn off the mixer, add half of the flour mixture and mix on low speed until the dry ingredients are almost incorporated.
- Pour in the buttermilk, and mix just until incorporated, then add the remainder of the dry ingredients and mix just until they disappear into the thin batter.
- Stir in the apples with any syrup or juices and chopped pecans. Pour the batter into the pan.
- Bake for 60 to 70 minutes, or until the cake just starts to pull away from the sides of the pan and, more important, a tester inserted in the center of the cake comes out clean. The batter may have baked a bit higher than the center opening, but that's fine.
- Transfer the cake to a rack and let it sit for 10 minutes, then unmold it onto the rack and allow it to cool to room temperature.
- If you won't be finishing the cake with the caramel glaze, dust it with confectioners' sugar. Makes about 10 servings

**Optional Caramel Glaze:**

- Put butter, brown sugar, milk (or half-and-half or cream) and vanilla in a medium saucepan set over medium heat.
- Bring to a boil and keep at a bubble, stirring, for 2 minutes.
- Use the caramel immediately as a glaze for the cake (put the cake on a rack set over a baking sheet or a piece of parchment paper) and pour caramel glaze over the cake. Sprinkle chopped pecans over the top of cake.  
After the caramel cools, it will thicken. Serve with the cake or with some scoops of ice cream. The caramel can also be covered and refrigerated—warm gently before using.

**GGCook's Note:** I added chopped pecans and 1/4 teaspoon ground nutmeg to the cake and sprinkled chopped nuts over the top.

**Recipe Inspired by:** Dorie Greenspan, *Dorie's Anytime Cakes*, 2025.

**Note from Dorie:** A word on apples: Choose the apples you like best. I usually grab one that's tart and one that's sweet. I don't think McIntoshes are right for the cake because they soften so significantly under heat. And I find Granny Smiths a bit dry for the recipe, but if you love them, use them—they'll add a touch of sharpness to the mix

A word on the caramel: This old-time recipe makes a caramel that thickens but doesn't harden as it cools. You can use it as a drizzle to decorate the cake or as a sauce. If you choose to use it as sauce, why not go all out and top a slice of the cake with ice cream, then pour over the hot caramel sundae style?

**About the Recipe:** This dessert combines tender apples, warm spices, and rich caramel in a moist, flavorful Bundt cake that is both comforting and elegant. It's baked in a classic Bundt pan and is moist and filled with chunks of fresh apples. It has a delightful blend of flavors with light cinnamon and nutmeg creating an inviting aroma. The rich caramel sauce is poured over the cake, and I sprinkled the top with pecans, creating a decadent, sweet finish.