

King Arthur Flour Baking Contest Sunday, October 22, 2017

Third Place: Mary Ellen Creech, Garner

Apple Cream Cheese Pound Cake

CAKE INGREDIENTS

3 cups all-purpose King Arthur Flour
1 cup granulated sugar
1 cup firmly packed light brown sugar
1 Tbsp. Cinnamon
1 tsp. table salt
1 tsp. baking soda
1 tsp. ground nutmeg
½ tsp ground allspice
3 large eggs lightly beaten
¾ cup canola oil
¾ cup applesauce
1 Tbsp. vanilla extract
3 cups peeled and finely chopped Gala apples
1 cup finely chopped toasted pecans

Toast pecans lightly, on a greased cookie sheet in a 400 degree oven. Be sure to watch and not burn them. This takes about 5 minutes, shaking and turning nuts every 1 ½ minutes. Preheat oven 350 degrees to make cake. Stir together 3 c. flour, brown sugar, white sugar, salt, soda, cinnamon, nutmeg, and allspice. Stir in lightly beaten eggs, canola oil, applesauce and vanilla just until all ingredients are moistened. Stir in apples and pecans.

CREAM CHEESE FILLING INGREDIENTS

1 8oz. package cream cheese
¼ cup softened butter
½ cup granulated sugar
1 large egg
2 Tbsp. King Arthur all-purpose flour
1 ½ tsp. vanilla extract

Make Filling. Beat cream cheese, butter and granulated sugar with an electric mixer until smooth. Add egg, flour and vanilla and beat until blended.

Grease and flour a tube pan or Bundt pan. Spoon about 2/3 of the cake batter into the pan. Spoon filling over the cake batter leaving about a 1 inch border around the outside of the pan. Swirl filling through cake batter using a knife. Spoon remaining cake batter over the filling. Bake at 350 degrees for 60 to 75 minutes or until a wooden pick inserted in the middle of the cake comes out clean. Cool cake in pan for 10 min. then remove from the pan to a wire rack. Cool completely. (About 2 hours or so)

PRALINE FROSTING INGREDIENTS

1/2 cup firmly packed brown sugar

1/4 cup butter

3 Tbsp. milk

1 1/2 tsp. vanilla extract

1 cup powdered sugar

When cake is completely cool, make frosting. Bring to a boil brown sugar, butter and milk whisking constantly. Boil for 1 minute whisking constantly. Remove from heat, stir in vanilla. Gradually add powdered sugar until smooth. Continue whisking until mixture begins to thicken slightly. Immediately pour on cake. Garnish with pecan halves.