



Bourbon Apple Cake

Description

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BOURBON APPLE CAKE

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This **bourbon apple cake** has a unique flavor and a little crunch in every bite. I found the recipe in [Real Simple Magazine](#) and decided to try it because itâ€™s different from traditional apple pie and contains grits. The crispness of the apples combined with the grits give the apple cake a crunchy texture.

The cake tastes very similar to apple pie, but without all the pie crust. I found this apple cake almost impossible to overbake. I probably could have even let it cook a little longer because you want the cake to be a golden brown color. Itâ€™s baked in a springform pan so you also donâ€™t have to worry about removing the cake from the pan in one piece.

A shortcut to making this cake is to use an apple peeler like [this one](#). I have owned one for years and have used it many times. Itâ€™s a huge time saver and I highly recommend purchasing one if you like to make apple desserts. You can also use it for potatoes. The link is through Amazon which Iâ€™m an affiliate with so should you decide to purchase one I get a very small credit.

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With Thanksgiving coming up this bourbon apple cake recipe is as an additional dessert option that's a little different from traditional apple pie. A scoop of vanilla ice cream on the side or a dollop of whipped cream on top makes it complete. You may also want to have the extra bourbon on hand to keep you sane through the holidays.

Bourbon Apple Cake

Author: Dawn

Ingredients

- 1/2 cup(1 stick) unsalted butter, melted, plus more for the pan
- 1/2 cup all-purpose flour, spooned and leveled
- 1/3 cup instant grits
- 3/4 teaspoon baking powder
- 1 teaspoon fine salt
- 2 large eggs
- 3/4 cup sugar
- 3 tablespoons bourbon (I used Knob Creek, Maple Flavor)
- 1 teaspoon pure vanilla extract
- 4 apples, chopped

Instructions

1. Heat oven to 350° F.
2. Butter an 8-inch springform pan and set on a rimmed baking sheet.
3. Whisk together the flour, grits, baking powder, and salt in a small bowl; set aside.
4. In a separate bowl, whisk the eggs until foamy.
5. Add the sugar, bourbon, and vanilla and whisk to combine.
6. Whisk in the flour mixture and butter in alternate additions, beginning and ending with the flour mixture. Mix until just combined.
7. Fold in the apples. (The batter will be very apple-heavy.) Transfer the batter to the prepared pan.
8. Bake until a toothpick inserted in the center comes out clean and the cake is golden brown, 60 to 70 minutes. Cool the cake in the pan for 10 minutes.
9. Run an offset spatula or butter knife around the edge of the pan to loosen, then remove the sides of the pan.
10. Serve warm or at room temperature.

If you like apple recipes here's more. I've shared a delicious [apple bread recipe](#), [toffee apple dip](#) and [snicker salad](#) with apples.

Linking to: [Treasure Box Tuesday](#), [m Lovin' It Link Party](#), [Foodie Fridays](#)

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