

BUNDT CAKE

(BY THEANO PAPIOTI
AND ELEANNA LEGAKI)

INGREDIENTS

- 2 1/2 cups all-purpose flour
- 1 tablespoon ground cinnamon
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1 cup (2 sticks) unsalted butter, melted
- 1 1/2 cups packed light-brown sugar
- 4 large eggs
- 6 Granny Smith apples, peeled, cored, and sliced 1/4 inch thick
- 1 cup confectioners' sugar
- 1 to 2 tablespoons water

DIRECTIONS

1. Preheat oven to 350 degrees. Make the cake: In a medium bowl, whisk together flour, cinnamon, baking powder, salt, and baking soda.
2. In a large bowl, combine butter, brown sugar, and eggs. Whisk until smooth. Gradually whisk in dry ingredients just until combined (do not overmix). Using a rubber spatula, fold in apples. Spoon batter into a 12-cup nonstick Bundt pan, and smooth top. Bake until a tester inserted in cake comes out clean, 50 to 60 minutes. Cool in pan on rack 15 minutes; invert onto rack to cool completely.
3. Make the Glaze: Whisk together confectioners' sugar and enough water to form a thick yet pourable glaze. Set rack with cake over a piece of wax paper (for easy cleanup); drizzle cake with glaze, and let set before serving.

