

Cinnamon Apple Cake

Serves Eight



Ingredients

For the Top of the Cake

- 2 tablespoons unsalted butter (or oil)
- 2 tablespoons sugar
- 1 teaspoon cinnamon
- 1/8 teaspoon ground ginger
- 1 - 2 large Granny Smith apples, peeled and cut into 1/2" slices
- 1 tablespoon fresh lemon juice

For the Batter

- 1 tablespoon fresh lemon juice
- 1 large Granny Smith apple, cut into a small dice (or grated)
- 1 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 3/4 cup sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon kosher salt
- 1 tablespoon lemon zest
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1/2 cup canola oil or coconut oil
- 1/2 cup plain Greek yogurt

Steps

1. Preheat oven to 350°F. Butter a 9-inch round cake pan. Sprinkle sugar, cinnamon and ginger on top of butter.
2. In a medium-size bowl combine the sliced apples and lemon juice. Arrange the apple slices onto the prepared cake pan in a circular pattern. Set aside.
3. In the same bowl the apples were in add the apple dices or grated apple and lemon juice and toss to coat.
4. In a large bowl add the flour, baking powder, baking soda, sugar, salt, cinnamon and diced apple. Stir to combine.
5. In a separate bowl whisk together the zest, eggs, vanilla, oil and Greek yogurt. Pour this mixture into the flour mixture and stir until just combined - being careful not to overmix.
6. Pour batter into prepared cake pan and bake at 350°F for 20 minutes before lowering the temperature to 325°F for the last 15 - 20 minutes. When the top is golden brown check the interior by inserting a toothpick in the center of the cake. If it's clean or comes out with some crumbs attached the cake is done.
7. Allow cake to fully cool before inverting it onto a cake plate. (First, run a knife between the sides of the pan and the cake to loosen it). You can sprinkle a little more cinnamon sugar on top. Serve with vanilla ice cream.