



Long Livo

Apple Crumb Cake with Cinnamon Apple Drizzle

20 min

Prep time

8

Servings

35 min

Cook time

Easy

Difficulty

55 min

Total time

American

Cuisine

Ingredients

Cake

- ☐ 2 cups all-purpose flour
- ☐ 1 tsp baking powder
- ☐ ½ tsp baking soda
- ☐ ¼ tsp salt
- ☐ ½ cup unsalted butter, softened
- ☐ 1 cup brown sugar
- ☐ 2 large eggs
- ☐ ½ cup plain yogurt
- ☐ 1 tsp vanilla extract
- ☐ 2 apples, peeled, cored, and thinly sliced

- ☐ 1 tbsp lemon juice

Crumb Topping

- ☐ ½ cup all-purpose flour
- ☐ ¼ cup brown sugar
- ☐ ¼ cup cold unsalted butter, cubed
- ☐ ½ tsp ground cinnamon

Cinnamon Apple Drizzle

- ☐ ½ cup apple juice
- ☐ 2 tbsp maple syrup
- ☐ 1 tsp ground cinnamon
- ☐ 1 tsp cornstarch mixed with 1 tbsp water

Instructions

- 1 Preheat the oven to 350°F (175°C) and lightly grease a 9-inch round cake pan.
- 2 In a bowl, whisk together flour, baking powder, baking soda, and salt; set aside.
- 3 Cream butter and brown sugar until fluffy, then add eggs one at a time, beating well after each.
- 4 Stir in yogurt, vanilla, and lemon juice; gently fold in the dry ingredients until just combined.
- 5 Layer the sliced apples evenly over the batter, then sprinkle the crumb topping (see next step) over the top.
- 6 Bake for 30-35 minutes, or until a toothpick inserted near the center comes out clean.
- 7 While the cake bakes, prepare the drizzle: combine apple juice, maple syrup, and cinnamon in a saucepan; bring to a simmer.
- 8 Stir in the cornstarch slurry, cook until thickened, then remove from heat.

- 9 When the cake is done, let it cool for 10 minutes, then drizzle the warm cinnamon-apple glaze over the top.

Nutrition per serving

320 kcal

Calories

4 g

Protein

52 g

Carbs

11 g

Fat

Tips & notes

- Allow the cake to rest before slicing so the crumb sets.
- If you prefer a sweeter glaze, add an extra tablespoon of maple syrup.
- For extra aroma, sprinkle a pinch of ground nutmeg into the batter.