

Nonna Antoinette's KITCHEN

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Ciambella di Mele
Apple Bundt Cake

INGREDIENTS

- 3 extra large eggs
- 1 cup sugar
- 1/3 cup vegetable oil
- 1/2 cup room temperature milk
- 2 3/4 cups flour, sifted
- 1 tsp vanilla extract
- 1 tsp cinnamon
- 3 tsp baking powder
- 1 large apple plus 2 medium ones
- 1/2 cup raisins
- Cinnamon sugar for top
- Powdered sugar as needed

DIRECTIONS

- Preheat oven to 375F.
- Grease and flour a bundt pan. Set aside.
- Sift flour, baking powder and cinnamon. Set aside.
- Place the raisins in hot water to soften. Set aside.
- Peel and core the two medium apples.
- Dice them and set aside.
- Beat eggs with sugar until light and fluffy.
- Add oil, milk and vanilla and continue beating until blended.
- Add flour mixture, a little at a time, and mix until incorporated.
- Using a spatula, incorporate the diced apples and drained raisins into the batter. Set aside.
- Peel, core and slice the large apple into even slices, not too thin but not too thick either.

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DIRECTIONS (CONT.)

- Arrange slices over the batter, like the petals of a sunflower.
- Sprinkle entire surface with cinnamon sugar to taste.
- Bake in preheated oven for about 40 minutes or until golden and cake tester comes out clean.
- Cool and dust with powdered sugar before serving.

Apple Bundt continued...

NONNA'S TIPS

- You can make this cake plain by omitting the raisins and cinnamon.
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- If you like nuts, you can add some chopped walnuts to the batter instead of the raisins…..or in addition to them.
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- I used honey crisp apples since they’re my favorites and their consistency is great for baking. If you have other types on hand, you can use whatever you prefer.