

Apple Walnut Bundt Cake

Serves 12-14

- 400 g granulated sugar
- 355 ml vegetable oil
- 3 large eggs, lightly beaten
- 118 ml apple juice
- 2 tsp vanilla extract
- 375 g all-purpose flour
- 1 tsp baking soda
- ½ tsp salt
- 2 tsp ground cinnamon
- ½ tsp ground ginger
- ¼ tsp ground nutmeg
- 312 g tart apples - peeled, cored, and diced
- 117 g walnuts, chopped

Caramel Glaze:

- 1 (400g) can sweetened condensed milk
- 220 g dark brown sugar, firmly packed
- 2 T unsalted butter
- ½ tsp vanilla extract

1. Preheat oven to **165°C**. Spray a bundt pan with nonstick cooking spray; set aside.
2. In the bowl of a stand mixer, beat the **sugar**, **oil**, and **eggs**, until smooth.
3. Mix in the **apple juice** and **vanilla** until evenly combined.
4. In a separate medium mixing bowl, whisk together **flour**, **baking soda**, **salt**, **cinnamon**, **ginger**, and **nutmeg** until evenly combined.
5. Gradually add the flour mixture to the sugar mixture and beat well.
6. Fold in **apples** and **walnuts**.
7. Pour into prepared bundt pan. Bake in preheated oven until a skewer or cake tester inserted in the center of the cake comes out clean, **about 1 hour to 1 hour 20 minutes**.
8. Remove from oven and cool in the bundt pan, set on a wire rack for **15 minutes**.
9. Invert the cake onto a cake plate and cool completely.
10. Bring the **condensed milk** and **brown sugar** to a boil over **medium-high heat**, whisking almost constantly.
11. Reduce the heat and **simmer for 8 minutes**, whisking often.
12. Take off the heat and stir in **butter** and **vanilla**.
13. **Cool for 5 minutes** before drizzling on the cake.

