

## Fuji Apple Spice Cake with Cream Cheese Frosting

12 servings

### Cake:

- 390 g flour
- 1¾ tsp ground cinnamon
- 1½ tsp baking powder
- ½ tsp salt
- ½ tsp ground allspice
- ¼ tsp ground nutmeg
- ¼ tsp baking soda
- 226 g unsalted butter, room temperature
- 250 g sugar
- 250 g brown sugar
- 3 large eggs
- 2 tsp vanilla extract
- 2 T bourbon, apple brandy, or rum (optional)
- 375 g unsweetened applesauce
- 2 medium Fuji apples (390 g total), peeled, halved, cored, cut into 8.5-mm cubes
- 168 g finely chopped pecans



### Frosting:

- 230 g cream cheese, room temperature
- 113 g unsalted butter, room temperature
- 1 T vanilla extract
- Pinch of salt
- 360 g powdered sugar
- Coarsely chopped toasted pecans (for garnish)

### Special Equipment

- 2 23-cm-diameter cake pans with 5-cm-high sides

### Cake:

1. Position rack in center of oven and preheat to **180°C**.
2. Butter and flour two 23-cm-diameter cake pans with 5-cm high sides. Line bottom of each pan with parchment paper round.
3. Whisk first 7 ingredients in medium bowl. Using electric mixer, beat **butter** in large bowl until fluffy.
4. Add both **sugars** and beat until smooth.
5. Add **eggs**, one at a time, beating well after each addition.
6. Beat in **vanilla**, **then** bourbon, if desired (mixture may look curdled).
7. Add **flour mixture** to **egg mixture** in 3 additions alternately with **applesauce** in 2 additions, beating until blended after each addition.
8. Stir in **apples** and **pecans**. Divide batter between cake pans; smooth tops.
9. Bake cakes until tester inserted into center of each comes out clean, **about 50 minutes**. Transfer cakes to racks and **cool in pans 15 minutes**. Cut around pan sides to loosen

cakes. Invert cakes onto racks; peel off parchment paper. Place another rack atop 1 cake and invert again so that cake is rounded side up. Repeat with second cake. Cool completely.

*Can be made 1 day ahead. Wrap each cake in plastic and store at room temperature.*

**Frosting:**

10. Using a stand mixer with paddle attachment, beat **cream cheese** and **butter** in large bowl until smooth.
11. Beat in **vanilla** extract and pinch of **salt**.
12. Gradually add **powdered sugar**, beating until frosting is smooth and creamy, about 2 minutes.
13. Using long serrated knife, trim off rounded tops of cakes to make level; brush off any loose crumbs. Transfer 1 cake to platter, trimmed side up. Drop half of frosting (about 1½ C) by spoonful atop cake. Spread frosting evenly to edges of cake. Top with second cake, trimmed side down. Drop remaining frosting by spoonful onto top of cake, leaving sides of cake plain. Spread frosting to top edges of cake, swirling and creating peaks, if desired. Sprinkle with pecans. Let cake stand at **room temperature 1 hour** to allow frosting to set slightly.

*Can be made 1 day ahead. Cover with cake dome and refrigerate. Let cake stand at room temperature at least 2 hours before serving.*