



# Apple Pie Cake

## Ingredients

### Brown Sugar Cake:

3 cups all purpose flour  
2 tsp baking powder  
1/2 tsp baking soda  
1 tsp salt  
1 1/2 cup brown sugar  
3/4 cup butter, softened  
1/4 cup vegetable oil  
2 eggs, room temperature  
1 2/3 cup milk  
1 1/2 tbs lemon juice  
1 tbs vanilla

### Cinnamon Buttercream:

3 sticks unsalted butter, softened  
6 cups powdered sugar  
1/4 tsp salt  
1 1/2 tbs vanilla  
1/4 cup milk or heavy cream

### 1 batch Apple Pie Filling

Servings: Two 8" Tiers

Prep Time: 1 hour

Cooking Time: 25-30 min

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## Directions

1. Preheat oven to 350°F. Prepare two 8" cake tins with cooking spray and line with parchment paper.
2. Whisk together flour, baking powder, baking soda, salt. Set aside.
3. Beat together brown sugar and butter until creamy and light in color. Add oil to butter mixture and beat until combined. Add eggs, one at a time, to the butter mixture. Beat until just combined for each egg. Add vanilla and combine fully.
4. Combine milk and lemon juice in a small bowl and let side for 3 minutes.
5. Add 1/2 of dry ingredients to the butter mixture. Fold together until just combined. Add the milk mixture and fold together until just combined. Add the remaining dry ingredients and fold until fully combined. Be careful not to over mix.
6. Pour batter evenly into the prepared cake tins, making the batter level with a spatula. Bake for 25-30 mins or until a toothpick comes out clean from the middle.
7. While the cakes bake, make the Apple Pie Filling (linked) and then let it cool in the fridge until you are ready to assemble.
8. Let the cake cool in the pans for about 10 minutes, then remove from the pan and let cool fully.
9. For the frosting, in a medium-large bowl, beat the softened butter until light and creamy - about 2-3 minutes. Add the powdered sugar, 3 cups at a time. Beat until fully combined with the butter. The texture should be creamy with minimal grittiness from the sugar. Add the salt and vanilla, continue beating for another 2 minutes.
10. Add the milk or heavy cream and beat for 1 minute. Check the consistency - if the frosting is too stiff, add another tbs of milk/cream; if the frosting is too soft, add 1/2 cup powdered sugar. You may need to adjust the ratio to get the consistency you want. Add the cinnamon to taste and beat for another minute or so.
11. Once the frosting is done, and the cake and pie filling are cool, assemble the cake. Start with one cake layer, make a ring of the frosting around the edge, then fill with the pie filling. Place the second layer on top securely, then frost the edges of the cake and the top. Sprinkle with some extra cinnamon if you would like and enjoy!

## Notes

Room temperature ingredients are crucial for this recipe, as with most. Take the time to let things warm up. Other cake tin sizes are perfectly fine, just adjust the baking time.