

DINNERLY



Apple Fritter Cake with Apple Juice Glaze



30-40min



2 Servings

Here at Dinnerly, we're in the business of turning dreams into reality. And is there anything dreamier than an apple fritter cake smothered in an appley glaze? We didn't think so. We've got you covered! (Serves 8— nutrition reflects 1 slice)

WHAT WE SEND

- 2 apples
- 2 oz dark brown sugar
- 5 oz self-rising flour³
- 5 oz granulated sugar
- ¼ oz pie spice blend
- 5 oz confectioners' sugar
- 5½ oz apple juice

WHAT YOU NEED

- kosher salt
- 6 Tbsp butter, softened¹
- 1 large egg²
- vanilla extract
- ⅓ cup milk¹

TOOLS

- 9-inch baking dish
- hand-held electric mixer

COOKING TIP

Take out butter to soften at room temperature at least 1 hour before baking.

ALLERGENS

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

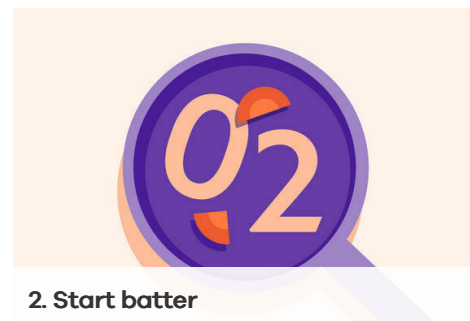
Calories 310kcal, Fat 10g, Carbs 53g, Protein 3g



1. Prep apples

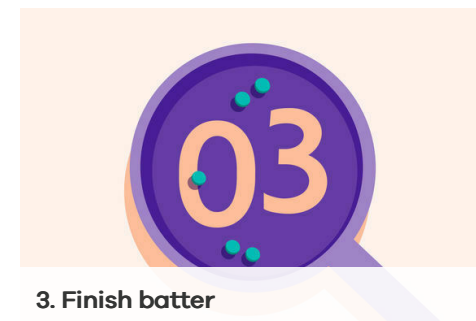
Preheat oven to 375°F with a rack in the center. Grease a 9-inch baking dish and line the bottom with parchment paper.

Peel **apples**; core and cut into ½-inch pieces. In a medium bowl, toss with **brown sugar** and a **pinch of salt**. Set aside until step 4.



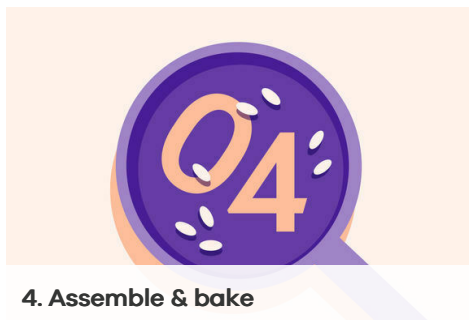
2. Start batter

In a separate large bowl, combine **flour**, ⅓ **cup granulated sugar**, 1½ **teaspoons pie spice**, 6 **tablespoons softened butter**, and ½ **teaspoon salt**. Using an electric mixer, beat until mixture resembles damp sand, about 1 minute.



3. Finish batter

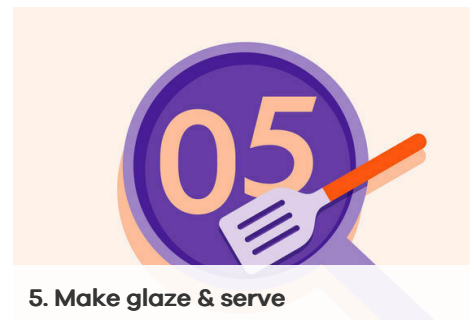
To **butter and flour mixture**, add 1 **large egg** and 1 **teaspoon vanilla extract**. Beat until just combined. Add ⅓ **cup milk** and mix until **batter** is light in color and well incorporated, about 1 minute more.



4. Assemble & bake

Transfer **batter** to prepared baking dish and spread into an even layer. Top with **apples and any resting juices**.

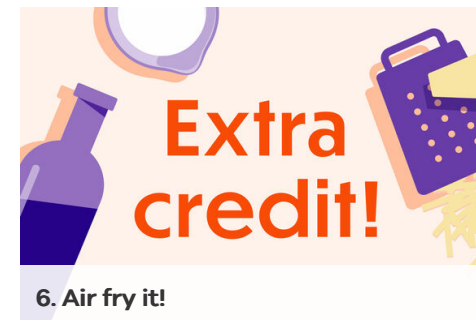
Bake on center oven rack until top is browned and a toothpick inserted into center comes out clean, about 40 minutes.



5. Make glaze & serve

Let **cake** cool completely. Meanwhile, whisk to combine **confectioners' sugar** with 2–2½ **tablespoons apple juice** (glaze should be opaque and drizzles from a spoon).

Pour **glaze** over **apple fritter cake** and cut into slices for serving. Enjoy!



6. Air fry it!

Instead of baking this cake in the oven, you can air fry it instead! Preheat air fryer to 300°F. Assemble the cake in baking dish as instructed in step 4. Transfer to air fryer and cook until top is browned and a toothpick inserted into center comes out clean, 33–35 minutes.