

Choco Fever Dream

Apple Crumb Cake with Cinnamon Apple Drizzle

20 min Prep time	**35 min** Cook time	**55 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, softened
- [ ] 1 cup brown sugar
- [ ] 2 large eggs
- [ ] ½ cup plain yogurt
- [ ] 1 tsp vanilla extract
- [ ] 2 apples, peeled, cored, and thinly sliced
- [ ] 1 tbsp lemon juice

Crumb Topping

- [ ] ½ cup all-purpose flour
- [ ] ¼ cup brown sugar
- [ ] ¼ cup cold unsalted butter, cubed
- [ ] ½ tsp ground cinnamon

Cinnamon Apple Drizzle

- [ ] ½ cup apple juice
- [ ] 2 tbsp maple syrup
- [ ] 1 tsp ground cinnamon
- [ ] 1 tsp cornstarch mixed with 1 tbsp water

Instructions

1. Preheat the oven to 350°F (175°C) and lightly grease a 9-inch round cake pan.
2. In a bowl, whisk together flour, baking powder, baking soda, and salt; set aside.
3. Cream butter and brown sugar until fluffy, then add eggs one at a time, beating well after each.
4. Stir in yogurt, vanilla, and lemon juice; gently fold in the dry ingredients until just combined.
5. Layer the sliced apples evenly over the batter, then sprinkle the crumb topping (see next step) over the top.
6. Bake for 30-35 minutes, or until a toothpick inserted near the center comes out clean.
7. While the cake bakes, prepare the drizzle: combine apple juice, maple syrup, and cinnamon in a saucepan; bring to a simmer.
8. Stir in the cornstarch slurry, cook until thickened, then remove from heat.

9 When the cake is done, let it cool for 10 minutes, then drizzle the warm cinnamon-apple glaze over the top.

Nutrition per serving

320 kcal	4 g	52 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the cake to rest before slicing so the crumb sets.
- If you prefer a sweeter glaze, add an extra tablespoon of maple syrup.
- For extra aroma, sprinkle a pinch of ground nutmeg into the batter.