

Apple, cinnamon & maple syrup bundt cake - Halloween

Ingrédients

- 260g flour
- 6g baking powder
- 1 pinch of salt
- 5g cinnamon powder
- 3 eggs
- 130g butter
- 120g muscovado sugar (or brown sugar if you don't have it)
- 80g caster sugar
- 40g maple syrup
- 2 teaspoons of vanilla extract
- 2 apples
- 100g pecans
- 70g maple syrup
- 25g butter
- 145g powdered sugar
- 25g pecans for decoration

Préparation

1. A pretty, easy-to-make cake that's perfect for fall (and without chocolate, which is rare enough to note) is today's program!
2. I baked in a bundt cake pan but you can use any pan you like Prep time : 30 minutes + about 1 hour cooking For 10/12 servings : The cake : flour baking powder 1 pinch of salt cinnamon powder 3 eggs butter muscovado sugar (or brown sugar if you don't have it) caster sugar maple syrup 2 teaspoons of vanilla extract 2 apples pecans Melt the butter and let it cool.
3. Mix the flour, baking powder, salt and cinnamon.
4. Whisk the eggs with the sugars and maple syrup, then add the butter and vanilla.
5. Pour the dry ingredients into the previous mixture and mix well.
6. Finally, cut the apples into small cubes and chop the pecans, then add them to the cake batter.
7. Pour into a buttered and floured pan and bake for about 55 minutes at 165°C (the blade of a knife stuck in the cake should come out dry).
8. Let it cool.
9. The icing : maple syrup butter powdered sugar pecans for decoration Warm the butter with the maple syrup until it is melted.
10. Add the sifted powdered sugar, mix well, then pour the icing over the cake on a wire rack.
11. Decorate with pecans, let crystallize and enjoy!