

CINNAMON-APPLE CAKE

The Cooks Next Door

- 3/4 c. sugar, divided
- 1-8 oz. block-style cream cheese, softened (I use low-fat)
- 1/2 c. butter or stick margarine, softened
- 1 tsp. vanilla extract
- 2 large eggs
- 1 1/2 c. all-purpose flour
- 1 1/2 tsp. baking powder
- 1/4 tsp. salt
- 2 tsp. ground cinnamon
- 3 c. chopped peeled Rome apple (about 2 large)

Preheat oven to 350°.

Beat 1/2 c. sugar, cream cheese, butter, and vanilla at medium speed of a mixer until well-blended (about 4 minutes). Add eggs, 1 at a time, beating well after each addition; set aside.

Combine the flour, baking powder, and salt. Add flour mixture to creamed mixture, and beat at low speed until blended. Combine 1/4 c. sugar and cinnamon. Combine 2 Tb. of the cinnamon mixture and apple in a bowl; stir apple mixture into batter. Pour batter into an 8 or 9-inch springform pan (can use regular cake pan) coated with cooking spray, and sprinkle with remaining cinnamon mixture.

Bake at 350° for 45 minutes to 1 hour or until cake pulls away from the sides of pan. Cool cake completely on a wire rack, and cut using a serrated knife.