

# *Grandma Crawford's Cinnamon Apple Pound Cake*

Yields: 1 cake

Prep Time: 25-35 minutes

Bake Time: 2 hours



## **Ingredients**

### *Apples*

6 Granny Smith apples, peeled & thinly sliced

2 teaspoons ground cinnamon

3 tablespoons sugar

### *Salted Caramel*

1 cup sugar

5 tablespoons butter, cut into slices

½ cup heavy cream

Pinch of sea salt

### *Cake Batter*

3 cups all-purpose flour

1 cup oil

½ teaspoon salt

2 ½ teaspoons vanilla extract

2 ½ cups sugar

4 eggs

1/3 cup orange juice

3 teaspoons baking powder

## **Directions**

Preheat the oven to 350 degrees F

*For the apples:* In a large bowl, mix together the apples, cinnamon, and sugar. Set aside.

*For the salted caramel sauce:* In a medium saucepan, heat up the sugar. Whisk every so often until the sugar begins to brown, clump up, and dissolves into a caramel color. The longer the sauce cooks, a deeper and more bitter taste will be achieved. I prefer a lighter, nuttier profile than the other. This step takes about 5-10 minutes.

Once the sugar has dissolved completely, remove the sauce off the heat and let rest for 30 seconds. Carefully whisk in the butter and stir until combined. Gently add the heavy cream and whisk until combined. Finally, add a pinch of salt. Let cool, about 10-15 minutes, before transferring to an air-tight container for storage.

*For the cake batter:* Add all the ingredients for the batter to a large bowl and mix to combine until thick mixture forms. Transfer half of the batter into a greased and floured tube pan. Place one layer of apples over the batter, then layer with the rest of batter and then top with apples. Bake for 1 hour 45 minutes to 2 hours or until a toothpick inserted comes out clean.