

Moist Cinnamon Swirl Bundt

Recipe By Nechama Norman



Cooking and Prep:  1
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Serves:  12

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami
Magazine

I first tasted this cake at Sarah L.'s house. She told me she had received the recipe from Zissel S. Hoping to find the original source, I called Zissel, who told me she had gotten it from Becky P. I called Becky P., and that's where the trail ended because she didn't remember where the recipe had come from. Good recipes simply get around.

Ingredients (11)

Batter

- 1 cup oil
- 2 teaspoons Gefen Pure Vanilla Extract
- 3 eggs
- 1 cup apple juice
- 3 cups flour

2 cups sugar

1 tablespoon Haddar Baking Powder

1/2 teaspoon salt

Cinnamon Batter

1/2 cup brown sugar

1/2 cup Haddar Applesauce

2 teaspoons cinnamon

Start Cooking

Prepare the Cake

1. Preheat oven to 350 degrees Fahrenheit. Grease a Bundt pan very well.
2. In a large bowl, whisk together oil, vanilla, eggs, and apple juice well. In a separate bowl, combine flour, sugar, baking powder, and salt. Add dry ingredients to wet ingredients and mix to combine.
3. Pour three fourths of the batter into the prepared bundt pan.
4. Prepare the cinnamon swirl. Add brown sugar, applesauce, and cinnamon to remaining batter. Pour over white batter and swirl slightly.
5. Bake for one hour, or until a toothpick inserted comes out clean.