

From the Kitchen of
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HANUKKAH CAKE

Cooking spray
1 ½ cups white sugar
½ cup butter (unsalted please)
1 teaspoon vanilla extract
6 ounces cream cheese, softened
2 eggs, room temperature
1½ cups all-purpose flour
1½ teaspoons baking powder
¼ teaspoon salt
2 teaspoons ground cinnamon
¼ cup white sugar
2 large baking apples, peeled and chopped

Preheat oven to 350-degrees. Spray an 8-inch springform pan with cooking spray.

Beat 1½ cups of sugar with the butter, vanilla extract, and cream cheese in a bowl until soft and creamy; beat in the eggs one at a time, beating well after each addition. Whisk together the flour, baking powder, and salt in a bowl.

In a separate small bowl, stir together the cinnamon with ¼ cup of sugar. Stir 2 tablespoons of the cinnamon-sugar mixture into the flour mixture, reserve the rest of the cinnamon-sugar. Stir the flour mixture into the butter mixture to make a smooth batter, and mix in the apples. Pour this batter into the prepared pan. Sprinkle the top of the batter with the reserved cinnamon-sugar mixture. Bake in the preheated oven until the cake pulls away slightly from the edges of the pan, about 1 hour and 15 minutes. Cool cake completely on a wire rack before removing the pan and slicing the cake. Enjoy!