

Apple Cream Cheese Bundt Cake

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Cream Cheese Filling:

8 oz cream cheese; soft
¼ cup butter; soft
½ cup sugar
1 large egg
2 Tbsp flour
1 tsp vanilla

Praline Frosting:

½ cup brown sugar
¼ cup butter
3 tbsps milk
1 tsp vanilla
1 cup powdered sugar

Apple Cake Batter:

1 cup finely chopped pecans
3 cups flour
1 cup sugar
1 cup packed brown sugar
2 tsp cinnamon
1 tsp salt
1 tsp baking soda
1 tsp nutmeg
½ tsp allspice
3 large eggs; slightly beaten
¾ cup oil
¾ cup applesauce
1 tsp vanilla
3 cups peeled and finely chopped apples (1½ lbs)

Prepare Filling: Beat first 3 ingredients at medium speed until blended and smooth. Add egg, flour and vanilla; beat just until blended.

Prepare Batter: Preheat oven to 350. Bake pecans in a shallow pan 8-10 minutes or until toasted and fragrant, stirring halfway through. Stir together flour, sugars, and spices; stir in eggs, oil, applesauce and vanilla; stirring just until dry ingredients are moistened. Stir in apples and pecans. Spoon two-thirds of apple mixture into a greased and floured 14-cup bundt pan. Spoon Cream Cheese filling over apple mixture, leaving a 1-inch border around edge of pan. Swirl filling through apple mixture using a paring knife. Spoon remaining apple mixture over Cream Cheese Filling.

Bake at 350 for 1 hour to 1 hour and 15 minutes or until a long wooden pick inserted in center comes out clean. Cool cake in pan on a wire rack 15 minutes; remove from pan to wire rack, and cool completely, about 2 hours.

Prepare Frosting: Bring brown sugar, butter and milk to a boil a 2-qt saucepan over medium heat, whisking constantly; boil 1 minute, whisking constantly. Remove from heat, stir in vanilla. Gradually whisk in powdered sugar until smooth; stir gently 3-5 minutes or until mixture begins to cool and thickens slightly. Pour immediately over cooled cake.

