

Easy Apple Cake With Caramel Glaze

Prep: 20 minutes • Cook: 35–40 minutes (plus 5 minutes for optional glaze)

A tender, buttery apple cake warmly spiced with cinnamon, ginger, nutmeg, and allspice, moistened with tangy Greek yogurt and finished with a silky, toffee-like caramel glaze. Cozy, aromatic, and perfectly balanced between sweet and gently spiced.

Ingredients

- 1 3/4 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/4 teaspoon nutmeg
- 1/8 teaspoon allspice
- 1/2 cup butter (melted)
- 3/4 cup dark brown sugar
- 2 large eggs
- 1/2 cup Greek yogurt
- 1 1/2 teaspoons vanilla extract
- 2 cups apples (peeled and chopped)
- 3 tablespoons butter (for glaze)
- 1/3 cup brown sugar (for glaze)
- 2 tablespoons heavy cream (for glaze)
- Pinch salt (for glaze)
- 1/8 teaspoon vanilla extract (for glaze)

Instructions

1. Line an 8x8-inch baking pan with parchment paper and preheat the oven to 350°F (175°C).
2. In a medium bowl, whisk together the flour, baking soda, baking powder, salt, cinnamon, ginger, nutmeg, and allspice.
3. In a separate bowl, whisk the melted butter, dark brown sugar, and eggs until smooth. Whisk in the Greek yogurt and vanilla extract.
4. Add the dry ingredients to the wet ingredients and stir just until combined. Fold in the peeled, chopped apples.
5. Pour the batter into the prepared pan and smooth the top. Bake for 35–40 minutes, or until a toothpick inserted in the center comes out clean. Let the cake cool in the pan for 30 minutes.

6. Optional caramel glaze: In a small saucepan over medium heat, combine the butter, brown sugar, heavy cream, salt, and vanilla. Stir frequently until the sugar dissolves and the mixture is gently bubbling. Remove from heat and cool for a few minutes.

7. Pour the glaze evenly over the cooled cake and let it set for 15 minutes. Cut into 16 squares and serve.

Tags: Dessert, Apple, Cake, Fall Baking, Caramel, Comfort Food

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