

Apple-Cream Cheese Bundt Cake

Adapted from *Southern Living*

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Cream Cheese Filling

1 8 ounce package cream cheese, room temperature
¼ cup butter, room temperature
½ cup granulated sugar
1 large egg
2 Tablespoons all-purpose flour
1 teaspoon vanilla

Apple Cake Batter

1 cup finely chopped pecans
3 cups all-purpose flour
1 cup granulated sugar
1 cup firmly packed brown sugar
2 teaspoons ground cinnamon
1 teaspoon table salt
1 teaspoon baking powder
1 teaspoon freshly grated nutmeg
½ teaspoon ground allspice
3 large eggs lightly beaten
¾ cup canola oil
¾ cup unsweetened applesauce
1 teaspoon vanilla
3 cups peeled and finely chopped Gala apples

Praline Frosting

½ cup firmly packed light brown sugar
¼ butter
3 Tablespoons milk
1 teaspoon vanilla
1 cup powdered sugar

Prepare the Cream Cheese Filling: Beat the cream cheese, butter and granulated sugar with an electric mixer until blended and smooth. Add egg, flour and vanilla, and beat just until blended. Set aside.

Prepare the Apple Cake Batter: Preheat the oven to 350F°. Bake pecans in a shallow pan until toasted, about 8 to 10 minutes. In a large bowl, mix together flour, granulated sugar, brown sugar, cinnamon, salt, baking soda, nutmeg, and allspice. Make a well in the dry ingredients, and add the eggs, oil, applesauce, and vanilla. Stir just until all ingredients are moistened. Stir

in the apples and pecans.

Grease and flour a 14-cup Bundt pan. Spoon half the batter into the pan. Make a trough in the apple cake batter, and spoon the cream cheese mixture into the trough. Swirl the filling through the apple cake batter using a paring knife. Spoon the remaining apple cake batter over the cream cheese filling. Bake at 350F° for 1 hour to 1 hour 15 minutes or until a toothpick inserted in the center comes out clean. Cool cake in pan for 15 minutes. Remove from pan and cool on wire rack until cooled completely (about 2 hours).

Prepare the Frosting: Bring ½ cup of brown sugar, ¼ cup butter and 3 Tablespoons milk to a boil in a saucepan over medium heat. Whisk constantly. Boil mixture of 1 minute. Remove from heat and stir in the vanilla. Gradually whisk in powdered sugar until smooth. Stir the mixture gently for 3 to 5 minutes, or until frosting begins to cool and thickens slightly. Pour frosting immediately over cooled cake.