

## ***Apple French Cruller Bundt Cake***

### ***Ingredients***

#### ***Cake ~***

- 300g self-rising flour, sifted
- 60g butter, at room temperature
- 160g sugar
- 2 eggs
- 50ml oil
- 10ml pure vanilla extract
- 165ml buttermilk
- 2 Granny Smith apples, peeled, cored, and grated

#### ***Glaze ~***

- 1 cup powdered sugar, sifted
- 30 - 45ml milk

### ***Preparation***

#### ***Cake ~***

1. Preheat the oven to 350°F.
2. Spray a bundt pan with cooking spray.
3. Generously grease a 10-inch Bundt pan with butter, or spray with nonstick cooking spray.
4. Place the softened butter and sugar in the bowl of an electric mixer and beat until light and fluffy, 3 to 5 minutes.
5. Add the eggs, one at a time, mixing until just combined.
6. Add the oil and vanilla extract.
7. Add the flour to the wet ingredients.
8. Add the buttermilk and mix until just incorporated.
9. Gently fold in the grated apple
10. Pour the batter into the prepared pan.
11. Bake for about 30-35 minutes, or until a toothpick comes out clean when inserted.
12. Remove the cake from the oven, cool for 10 minutes inside the pan, then flip out onto a cooling rack and cool slightly.

#### ***Glaze ~***

1. Sift the powdered sugar into a bowl.
2. Add the milk, 1 tablespoon at a time until you have a consistency that's not too thick or thin.
3. Drizzle over the cake while it's still warm.