

Apple Cider Pudding Cake

from [Mel's Kitchen Cafe](#)

Cake:

1 cup flour
2 teaspoons baking powder
1/4 teaspoon salt
1/4 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon ginger
1/4 teaspoon nutmeg
1 large egg
1 cup packed brown sugar
1/3 cup milk
2 tablespoons melted butter
1 teaspoons vanilla
2 cups chopped Granny Smith apples

Boiling Mixture:

1 cup apple cider (apple juice can be substituted if apple cider can't be found)
1/2 teaspoon cinnamon
1 teaspoon vanilla
1/2 cup brown sugar

Streusel:

1/4 cup flour
1/4 cup brown sugar
2 tablespoons cold butter

Butter an 8x8 inch square baking dish. Heat oven to 350 degrees.

In a bowl combine the flour, baking powder, salt, soda, 1 teaspoon cinnamon, ginger and nutmeg. In another bowl, whisk together the egg, 1 cup brown sugar, milk, melted butter and 1 teaspoon vanilla. Stir in dry ingredients until just combined. Gently fold in apples. Spread in prepared pan.

In a small saucepan, bring apple cider, 1/2 teaspoon cinnamon, 1 teaspoon vanilla and 1/2 cup brown sugar to a boil. Pour slowly and carefully over the batter. Bake for 35 minutes. Meanwhile, cut butter into streusel ingredients with a fork or pastry blender until butter is cut up and mixture is crumbly. After the cake has baked for 35 minutes, sprinkle streusel topping evenly over the cake and bake 8-10 minutes more (until a toothpick inserted into the top layer of the cake comes out clean or with a few moist crumbs).

Serve warm with a scoop of vanilla ice cream.

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