



Apple and Coconut Bundt Cake with Buttermilk Icing and Sugar Coated Pecans

Makes one bundt cake

Kick off the fall season with a delicious apple cake! Warm, spiced apples are celebrated in this unassuming cake that is packed with flavor. Beautiful, sugar coated pecans add a delightful crunch while the hot buttermilk icing soaks into every last crack and crevice. We think this will become your new favorite cake and the best way to welcome autumn!

Cake Ingredients:

3 cups all purpose flour
1/4 teaspoon salt
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon allspice
3 eggs
2 cups sugar
1-1/2 cup vegetable oil
1/3 cup apple juice
1/2 tablespoon orange zest
1/4 cup sour cream
2 teaspoons vanilla extract
1 tablespoon brandy
2 cups peeled and chopped apples (such as Granny Smith)
1 cup shredded sweetened coconut
3/4 cup chopped pecans

Spiced Orange Pecan Ingredients:

1 large egg white, beaten
1 tablespoon orange juice
1 tablespoon orange zest
1/2 cup granulated sugar
1/4 teaspoon salt
1/2 teaspoon cinnamon
1/8 teaspoon cayenne
1-1/2 cup pecan halves

Icing Ingredients:

6 tablespoons unsalted butter
3/4 cup granulated sugar
1/2 teaspoon baking soda
1/3 cup buttermilk
1 teaspoon vanilla extract

Directions:

1. Grease and flour a bundt pan. Set aside.
2. In a medium bowl, mix the flour, salt, baking soda, cinnamon, and all spice. Set aside.
3. In a stand mixer with the paddle attachment, mix the eggs, sugar, vegetable oil and apple juice on low. Once incorporated, add the flour mixture to the egg mixture and mix on medium speed until combined.
4. Add the orange zest, sour cream, vanilla extract, brandy and mix on low until incorporated.
5. Add the chopped apples, coconut, and chopped pecans and fold into the batter with a large spoon.
6. Pour the batter into the prepped bundt pan and bake at 325°F for 60 minutes, or until a knife placed in the center comes out cleanly.
7. While the cake bakes, prepare the orange pecans by beating the egg white in a shallow bowl. Stir in the orange juice and zest.
8. In a separate bowl mix together the sugar, salt, cinnamon, and cayenne. Set aside.
9. Toss the pecans in the egg white and orange mixture until coated. Remove the nuts and toss them in the sugar mixture until fully coated.
10. Spread the sugar coated pecans out over a parchment or foil lined baking sheet and bake for 15-20 minutes at 350°F, stirring every 10 minutes. Remove from the oven and set aside to cool.
11. Once the cake has been baked, remove from the oven and make the icing. Melt the butter into a small saucepan. Once melted, add the sugar, baking soda, buttermilk, and vanilla extract. Bring ingredients to a rolling boil and while still hot, pour over the bundt cake. Let the cake stand for 1 hour before serving. When ready to serve, top with the spiced orange pecans.