

Chocolate Chip Apple Cake



By Annie Falk

Think of some classic American desserts. What did you come up with? Maybe apple pie, chocolate chip cookies, or brownies and ice cream? There's a reason those are at the top of the list. They are the perfect treats to satisfy any self-identified sweet tooth. This dessert combines apples and chocolate chips and hits all the right notes. If you're worried you'll finish it all at once, freeze some. It'll be waiting for you when your willpower runs out. This recipe can be found at www.aniefalk.com.

Recipe Ingredients

- 2 large eggs
- ¼ cup vegetable oil
- 1 cup sugar
- 2 teaspoons pure vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 3 cups cored, peeled and diced apples (preferably Granny Smith)
- 2/3 cup chopped nuts (preferably walnuts or pecans)
- 2/3 cup (4 ounces) semi-sweet chocolate chips
- ¼ cup confectioners' sugar

Recipe Instructions

Preheat the oven to 350°F. Grease and flour a 10 ½ inch (12-cup) Bundt pan.

In a large bowl, whisk together the eggs, oil, sugar, and vanilla until fully incorporated. In a separate bowl, stir together the flour, baking soda, salt, and cinnamon.

Add the flour mixture to the egg mixture and combine completely, using a spatula. Fold in the apples, nuts, and chocolate chips. Spread batter evenly into the prepared pan and place in the center of the preheated oven.

Bake for about 40 minutes or until a toothpick is inserted near the center of the cake comes out clean. Let the cake rest in the pan for 10 to 15 minutes before turning it out onto a rack to cool completely. Once cool, use a fine sieve to sprinkle powdered sugar over the top and serve at room temperature.

Note: If you would like to freeze the cake, let it cool completely and do not dust the top with powdered sugar. Wrap the cake with waxed or parchment paper and tape it closed, then wrap tightly with aluminum foil. Remove the cake from the freezer 2 to 3 hours before serving and allow it to thaw on the counter (do not re-heat in the oven). Dust with powdered sugar once thawed.

Serves 10 to 12