



Kitchen Cheat Sheet: Apple Bundt Cake

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Tips and Time Savers

- Use a variety of apples for a more well-rounded apple flavor.
- Some of the best baking apples are Honeycrisp, Granny Smith, Winesap, Braeburn, Jazz, and McIntosh.
- Use a nonstick cooking spray to thoroughly coat your bundt pan so the cake doesn't stick. Don't miss any of the little nooks or crannies!
- Always use room temperature ingredients when directed to in a recipe. Adding something that is too cold can cause your batter to curdle, which really impacts the final result!
- Try to use large eggs, if at all possible, rather than small ones.
- If you don't have a stand mixer, you can use a handheld electric mixer and some medium and large mixing bowls.
- If using a handheld mixer, use the beaters (not whisks) when the recipe calls for the paddle attachment.
- When combining the dry ingredients/flour mixture with the wet ingredients, follow the instructions carefully.
- Mixing the batter incrementally as directed below helps it come together smoothly, resulting in a moist cake. Baking is a science, and every step matters.
- Use a long wooden pick or a cake tester to make sure the cake is done all the way in the middle. Toothpicks are sometimes too short to reach the center of bundt cakes.
- To easily flip the apple spice cake out of the bundt pan, place a wire rack or cake plate upside down over the open end of the pan. Securely hold the rack or plate to the pan, and, in one swift motion, flip it all over. Set it down and let the bundt pan sit for a few minutes to allow the cake to release.
- A pastry brush helps you apply the whiskey glaze evenly to the top of the cake. However, you can just pour it on, too.

Storage

Room Temp: Wrap the cake in plastic wrap or put it in an airtight container or cake carrier. You can store it at room temperature for 4 or 5 days.

This goes both for making the cake in advance and keeping leftovers.

Delicious apple spice cake is one of those classic, favorite fall desserts that actually gets better after the first day!

To Freeze:

You can also freeze this apple bundt cake for up to 4 months.

Wrap it tightly in plastic wrap, then in a layer of foil. Defrost in the refrigerator before serving.

This is delicious at room temperature, but you can also warm a slice in the microwave.

This time of the year, I love it slightly warmed and served with a cup of hot tea.

Variations

- **Whole Wheat Flour:** Though I don't recommend swapping the entire measurement of all-purpose flour for whole wheat (it can become too dry) you can swap some of the AP for whole wheat. It gives the cake a more rustic flavor!
- **Apple Juice:** Use juice or apple cider instead of whiskey or bourbon if you don't like to cook with or consume alcohol.
- **Buttermilk:** You can use 3/4 cup in place of sour cream if you need to.
- **Walnuts:** Pecans are *chef's kiss* in this cake, but if you don't like them or cannot eat them, try walnuts instead! Nut allergies? Just leave them out.
- **Round Cake Pans:** I prefer to use a 12-cup bundt pan, but you could divide the batter between a few round cake pans. Bake time may be reduced by almost half, depending on the size of the pans. So start checking for doneness very early—as soon as the top is browned and the cake edges pull away from the pan.
- **Extra Toppings:** Sprinkle each slice with some powdered sugar and drizzle with caramel sauce or maple syrup for an extra decadent, delicious treat. Serve alongside vanilla ice cream or a dollop of homemade whipped cream to really impress.
- **More Nuts:** After glazing, sprinkle the cake with some extra chopped pecans for a beautiful finishing touch
- **Make this into an apple cinnamon bundt cake** by increasing the cinnamon to 2 teaspoons and using Fireball whiskey instead of plain bourbon or whiskey in the glaze..

FAQs

What does this apple bundt cake recipe taste like?

It tastes like fall! Okay, if that's not so helpful: it tastes similar to the flavor of apple cider doughnuts. The whiskey glaze adds a sweetness that perfectly counteracts tart apples.

Can I use olive oil or coconut oil instead of butter?

Sometimes you can, but not today! Beating room temperature butter with sugar helps aerate the batter, making a perfect cake with a light, fluffy texture. Oil doesn't hold air the same way, so your cake will be too dense and may not turn out at all.

Help! I forgot to buy brown sugar. Can I use white?

White granulated sugar can be swapped for brown sugar in equal amounts (1:1 ratio.) However, the brown sugar adds a subtle caramelly flavor that's a bit deeper than white, so only make this swap if you have to!

Would cream cheese frosting taste good on apple spice cake?

It probably would taste okay. However, I don't think it needs it. The whiskey glaze is the perfect flavor to pair with delicious apple cake. I can't stop you if you want to swap them, though!

Can I make this apple bundt cake without sour cream?

Yes, you can swap sour cream with plain Greek yogurt or buttermilk. The texture may be slightly different, but it will still stay moist.

Why does this bundt cake stay moist for days?

The sour cream in the batter locks in moisture, while the glaze helps seal it. That combo keeps every bite tender—even after a few days.

Can I bake this recipe in a different pan?

Yes, the batter can be divided into two loaf pans or baked in a 9x13-inch pan. Just adjust the baking time—start checking around 35–40 minutes.

Nice to have

As an Amazon Associate, I earn commission from qualifying purchases.

🎃 Nordic Ware Pumpkin Patch Bundt Pan – Because why settle for plain when your cake can show up dressed like fall itself? This pan bakes up a gorgeous pumpkin patch design that turns even a simple batter into a showstopper. Heavy-duty, nonstick, and built to last longer than pumpkin spice season. 🍪

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