

# APPLE CINNAMON BUTTERMILK CAKE

Adapted from [Gourmet](#)

1 cup all-purpose flour  
1/2 teaspoon baking powder  
1 teaspoon cinnamon  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
4 tablespoons unsalted butter (1/2 stick), at room temperature  
2/3 cup sugar  
1 teaspoon vanilla extract  
1 large egg  
1/2 cup buttermilk  
1 cup peeled and chopped baking apple (I used fuji)  
Extra cinnamon for sprinkling

Preheat oven to 400 degrees, butter and flour an 8-inch round cake pan.

In a medium bowl, whisk together flour, baking soda, baking powder, cinnamon, and salt; set aside. In a separate bowl, beat butter and sugar with an electric mixer until pale and fluffy, about two minutes. Add vanilla and egg and beat well. With the mixer set to low speed, beat in 1/3 of the flour mixture. Add half the buttermilk and continue beating on low speed until incorporated. Scraping down sides of bowl as necessary, beat in another 1/3 of flour mixture then remaining buttermilk. Finally, beat in the last 1/3 of the flour mixture until just combined.

Scrape batter into the cake pan, smoothing the top with a spatula. Scatter apple pieces evenly over the top of the cake batter then sprinkle evenly with raw sugar. Sprinkle lightly with cinnamon.

Bake in a preheated 400-degree oven until cake is golden and a toothpick inserted in the center comes out clean, 25 to 30 minutes. Cool in the pan for ten minutes, then transfer onto a wire rack to cool until warm. Serve plain, or with whipped cream and salted caramel sauce.