

## Cider Glazed Apple Bundt Cake

This recipe originally appeared in the September 2017 issue of Cook's Illustrated.

Makes one large 12 inch Bundt cake OR, two 9x5 inch loaves OR a dozen mini Bundt cakes.

4 cups apple cider

3  $\frac{3}{4}$  cups (18  $\frac{3}{4}$  ounces) all-purpose flour

1  $\frac{1}{2}$  teaspoons salt

1  $\frac{1}{2}$  teaspoons baking powder

$\frac{1}{2}$  teaspoon baking soda

$\frac{3}{4}$  teaspoon ground cinnamon

$\frac{1}{4}$  teaspoon ground allspice

$\frac{3}{4}$  cup (3 ounces) confectioners' sugar

2 sticks (8 ounces) unsalted butter, melted

1  $\frac{1}{2}$  cups packed (10  $\frac{1}{2}$  ounces) dark brown sugar

3 large eggs

2 teaspoons vanilla extract

1  $\frac{1}{2}$  pounds Granny Smith or Honeycrisp apples, peeled, cored, and shredded (3 cups)

1. Bring cider to boil in 12-inch skillet over high heat; cook until reduced to 1 cup, 20 to 25 minutes. If you accidentally over reduce, just add a bit of water to make sure you have 1 cup of liquid in total.
2. While cider is reducing, adjust oven rack to middle position and heat oven to 350° F. Grease and flour your pan(s) of choice. (See note above) Whisk flour, salt, baking powder, baking soda, cinnamon, and allspice in large bowl until combined.
3. Place confectioners' sugar in small bowl. Add 2 tablespoons cider reduction to confectioners' sugar and whisk to form smooth icing. Cover with plastic wrap and set aside.
4. Set aside 6 tablespoons of the remaining cider reduction. You will use this later to brush on the baked cake.
5. Pour remaining  $\frac{1}{2}$  cup cider reduction into large bowl; add melted butter, brown sugar, eggs, and vanilla and whisk until smooth. Pour cider mixture over flour mixture and stir with rubber spatula until almost fully combined (some streaks of flour will remain). Stir in apples and any accumulated juice until evenly distributed. Transfer mixture to prepared pan(s) and smooth top. Bake until skewer inserted in center of cake comes out clean, about 55-60 minutes for 12-

inch Bundt pan, 40-45 minutes for loaf pans or 20-25 minutes for mini Bundt pans.

6. Transfer pan to wire rack set in rimmed baking sheet. Brush exposed surface of cake lightly with 1 tablespoon reserved cider reduction. Let cake cool for 10 minutes. Invert cake onto wire rack and remove pan. Brush top and sides of cake with remaining 5 tablespoons reserved cider reduction. Let cake cool for 20 minutes. Stir icing to loosen, and then drizzle evenly over cake. Let cake cool completely, at least 2 hours, before serving. (Cooled cake can be wrapped loosely in plastic wrap and stored at room temperature for up to 3 days.)