SOUP CREAM COFFEE CAKE
WITH CHOCOLATE, APPLES, AND NUTS

INGREDIENTS:

APPLE
BUTTER
WALNUTS
CINNAMON
SUGAR MIXTURE
GRANULATED SUGAR
VANILLA EXTRACT
FLOUR
BAKING POWDER
BAKING SODA
SALT
SOUR CREAM
BITTERSWEET CHOCOLATE

PROVIDED:
9” PARCHMENT PAPER ROUND

FROM YOUR PANTRY:
2 EGGS

This super-moist cake was originally intended for afternoon coffee breaks, but it works at any hour. We make it sophisticated with apples, chocolate, and a spiced streusel topping.
Wow, you’ve got some beautiful ingredients! Once you’ve unpacked your Red Velvet kit, preheat the oven to 375°F. Wash the apple, then cut and core into 12 even slices.

**STEP 2**
Butter a 9-inch springform cake pan, line with parchment paper round, and butter top of parchment (using 1 tablespoon or less of butter provided). Mix together the walnuts, cinnamon, and sugar mixture in a small bowl and set aside for use in step 4.

**STEP 3**
In a large bowl, use an electric mixer to beat the butter and granulated sugar until light and fluffy. Add the eggs and vanilla, scraping down the sides of the bowl, and beating until fully combined. In a medium bowl, sift the flour, baking powder, baking soda, and salt together.

**STEP 4**
Add the flour mixture to the butter and sugar mixture, and mix to incorporate. Then and the sour cream and mix until “just” combined. Fold in 3/4 of the bittersweet chocolate and stir once more.

**STEP 5**
Pour half of the batter into the baking pan. Arrange the apple slices so that they are spread out evenly over the batter. Sprinkle half of the cinnamon-walnut-sugar mixture over the apples, the remaining bittersweet chocolate, and pour in the rest of the batter to fill the pan. Gently shake the pan so the batter settles evenly.

**STEP 6**
Sprinkle the top of the cake evenly with the remainder of the cinnamon-brown sugar-walnut mixture. Bake for 40 minutes, or until a toothpick inserted in the center of the cake comes out clean. Let the cake cool in the pan until the edges start to pull away from the sides. Remove the springform ring and let the cake continue to cool.

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