

Dutch Apple Pie cinnamon roll cake

ingredients

FOR THE CAKE:•

- 3 cups all-purpose flour•
- 1 cup white granulated sugar•
- 4 tsp baking powder•
- 2 large eggs•
- 2 tsp vanilla extract•
- 1 1/2 cups milk•
- 1/2 cup salted butter (1 stick) melted

FOR THE CINNAMON FILLING:•

- 3/4 cup (1 1/2 sticks) salted butter softened to room temp•
- 1 cup packed light brown sugar•
- 2 tbsp flour•
- 1 tbsp ground cinnamon•
- 4oz. Dutch Apple Pie Preserves

FOR THE GLAZE:•

- 2 cups powdered sugar•
- 5 tbsp milk•
- 1 tsp vanilla extract•
- 4oz. Dutch Apple Pie Preserves



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directions

FOR THE CAKE:

- Preheat oven to 350F degrees. Spray 9 x 13 baking dish with nonstick cooking spray.
- In a stand mixer (bowl), combine ingredients for cake, excluding the melted butter.
- While your mixer is running, slowly add the 1/2 cup melted butter. Mix just until combined.
- Spread this batter evenly into your baking dish.

FOR THE FILLING:

- In a small bowl, combine all your filling ingredients: softened butter, brown sugar, flour, Dutch Apple Pie preserves and cinnamon. Stir until combined well.
- Drop the cinnamon filling by the spoonful onto the cake batter.
- Take a butter knife and make swirly, marble-effect patterns all around the cake.
- Bake the cake for about 45minutes until a knife inserted into the center comes out clean.

FOR THE GLAZE:

- Whisk together powdered sugar, milk, Dutch Apple Pie preserves and vanilla extract in small bowl.
- Pour the glaze over the warm cake. Place back into the oven for 8 minutes.



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