



RECIPES THAT DELIVER

MOIST HONEYCRISP APPLE CAKE

TENDER CRUMB. REAL APPLE FLAVOUR.
A PERFECT BALANCE OF SWEET AND SPICE.

MADE WITH REAL INGREDIENTS

Simple
Ingredients
Extraordinary
Results!



YIELD
8 SERVINGS
(1 ROUND CAKE)



PREP TIME
20 MIN



COOK TIME
45 – 55 MIN



TEMPERATURE
350°F (175°C)



SKILL LEVEL
EASY

INGREDIENTS

CAKE (NO REGULAR SUGAR)

All-purpose flour	190 g
Baking powder	1 ½ tsp
Baking soda	¼ tsp
Salt	¼ tsp
Ground cinnamon	1 ½ tsp
Ground nutmeg	¼ tsp
Monk fruit sweetener (granulated)	75 g
Large eggs	2
Neutral oil	100 ml
Greek yogurt (or sour cream)	120 g
Milk	30 ml
Vanilla extract	1 ½ tsp
1 large Honeycrisp apple (peeled and cored)	180–220 g (about 1 apple)
Lemon juice	1 tsp

CINNAMON TOPPING

Monk fruit sweetener	1 tbsp
Ground cinnamon	½ tsp



Real
Ingredients
Big Flavour!

STEP-BY-STEP

1



Heat oven to 350°F (175°C). Grease an 8-inch round pan and line the bottom with parchment. In a bowl, whisk together flour, baking powder, baking soda, salt, cinnamon and nutmeg.

2



In another bowl, whisk the monk fruit sweetener with the eggs until smooth. Add the oil, Greek yogurt, milk and vanilla. Whisk until completely combined.

3



Peel and core the Honeycrisp apple. Cut about ¼ into ¼-inch dice and ¾ into thin slices for the top. Toss all the apple pieces with 1 tsp lemon juice.

4



Add the dry ingredients to the wet ingredients and fold only until the flour disappears. Gently fold in the diced apples.

5



Transfer to the prepared pan. Arrange the apple slices over the top and sprinkle with the cinnamon and monk fruit sweetener mixture.

6



Bake at 350°F (175°C) for 45–55 minutes. Start checking around 45 minutes. A tester should come out with a few moist crumbs, not wet batter.

7



Let the cake cool in the pan for 10–15 minutes, then remove and cool completely before slicing.

CHEF'S TIPS



- Use a Honeycrisp apple for the best flavour and natural sweetness.
- Don't grate the apple — it releases too much moisture. Dice most of it and keep a few thin slices for the top.
- Don't overmix the batter — this keeps the cake tender and moist.
- The lemon juice prevents the apple from browning and enhances flavour.
- For extra texture, add ¼ cup chopped walnuts or pecans.
- This cake is delicious on its own or with a light dusting of powdered monk fruit sweetener or a drizzle of cinnamon glaze.

MAKE AHEAD & STORAGE



Store at room temperature in an airtight container for up to 3 days.

- Refrigerate for up to 5 days.
- Freeze (un glazed) for up to 2 months. Thaw at room temperature before serving.

NUTRITION FACTS

(per serving, 1/8 of cake)

Calories	210
Total Fat	12 g
Saturated Fat	2 g
Carbohydrates	28 g
Fiber	2 g
Protein	4 g
Sodium	180 mg

*Nutrition facts are estimates and may vary based on specific ingredients used.



REAL
INGREDIENTS



GREAT
FLAVOURS



FOOD
MADE SIMPLE

COOK • CREATE • ENJOY

