

Double Apple Bundt Cake

<http://userealbutter.com/2017/10/15/double-apple-bundt-cake-recipe/>
from *Baking: From My Home to Yours* by Dorie Greenspan

2 cups all-purpose flour
2 tsps baking powder (I reduced to 1.5 tsps at 8500 ft. elevation)
1/2 tsp baking soda
1/2 tsp ground cinnamon
1/4 tsp freshly grated nutmeg
1/4 tsp ground ginger
1/4 tsp salt
10 tbsps (5 oz.) unsalted butter, softened
1 1/2 cups granulated sugar
2 large eggs
1 cup apple butter, spiced or plain
2 medium apples, peeled, cored, and grated
1 cup pecans or walnuts, chopped
1/2 cup plump moist raisins

icing

1 cup confectioner's sugar
2 tbsps lemon juice

Preheat oven to 350°F. Butter and flour a 12-cup bundt pan. Do not place the pan on a baking sheet. In a large bowl, whisk the flour, baking powder, baking soda, cinnamon, nutmeg, ginger, and salt together. In the bowl of a stand mixer beat the butter and granulated sugar together on medium speed with a paddle attachment for 3 minutes until it is thick and pale (scrape down the sides as needed). Add the eggs, one at a time, beating for a minute after each addition. Reduce the mixer speed to low and add the apple butter. Stir in the grated apples. Add the dry ingredients to the wet batter and stir until the ingredients are just incorporated. Fold in the nuts and raisins. Pour the batter into the bundt pan and bake for 50-55 minutes until a toothpick inserted in the center of the cake comes out clean (moist crumbs are okay). Remove from oven and let rest for 5 minutes. Unmold the cake onto a cooling rack and allow to cool completely. In a small bowl, whisk the confectioner's sugar and lemon juice together until smooth. When the cake is cooled, drizzle the icing over the cake. Serves 12-16.