



Ingredients



- Cake**
- Oil for brushing pan
 - 1 medium pear
 - ¼ cup (50 mL) walnuts
 - 1 tbs (15 mL) brown sugar
 - ¼ tsp (1 mL) cinnamon
 - ½ pkg (15.25 oz or 515 g) spice cake mix (1 cup/400 mL)
 - 2 tbs (30 mL) apple butter
 - ½ cup (125 mL) water
 - 2 eggs
- Frosting**
- 1 cup butter
 - 1 ½ cups light brown sugar, packed
 - ⅓ cup heavy cream
 - 1 teaspoon vanilla
 - 4 cups powdered sugar

Mini Dear Apple Spice Bundt Cakes

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Instructions for Cake

- Preheat the oven to 350°F (180°C). Brush the Mini Fluted Cake Pan with oil.
- Finely chop the pear and walnuts with the Food Chopper. In a small bowl, toss the chopped pear and walnuts with brown sugar and cinnamon. Divide them evenly into the wells of the pan.
- In a large bowl, whisk the cake mix, apple butter, water, and eggs until blended. Use a large scoop to divide the batter evenly into the prepared pan. Lightly tap the pan on the counter to even out the batter.
- Bake for 20–25 minutes, or until the Cake Tester & Releaser inserted in the centers comes out clean.
- Let the cakes cool in the pan for 5 minutes before releasing. Gently release the cakes with the releasing tool. Carefully invert the pan onto a cooling rack.

Instructions for Frosting

- In a medium saucepan over medium low heat bring the butter, brown sugar, and heavy cream to a boil, stirring constantly. Remove from heat immediately and allow to cool completely.
- Transfer the brown sugar mixture into the bowl of your stand mixer fitted with the whisk attachment. With the mixer on low, slowly add in the powdered sugar. Turn the mixer speed up to medium and continue mixing until creamy and combined, scraping the sides of the bowl as necessary.
- This frosting is creamy and will pipe, but isn't stiff enough to pipe roses. It also is a great "crusting" frosting.
- Store airtight for up to 5 days in refrigerator. Bring back to room temperature before using.