Vegan German Apple Cake

Ingredients

- ½ cup vegan unsalted butter or coconut oil
- ½ cup sugar
- ¾ cup unsweetened apple sauce
- 2 tsp. vanilla extract
- 2 TBSP. vegan milk
- 1 tsp. white vinegar
- 1 ½ cup all-purpose flour
- 2 tsp. baking powder
- 1 tsp. baking soda
- Pinch of salt
- 3-5 apples, smaller if possible
- Powdered sugar, to top cake

Steps

1. Preheat the oven to 350°F (175°C). Grease a 9- or 10-inch round pan and set aside.

2. Add the vegan butter and sugar into a mixer, and using the flat beater to cream the two together. Next add the apple sauce, vanilla extract, vegan milk, and white vinegar and mix until combined. It will likely be a little clumpy, but that's fine. Add the flour, a half cup at a time, and the salt, baking powder and baking soda. Let the mixer continue to stir until the batter is smooth. Transfer the batter into your pre-greased pan, smooth it a little, and set aside.

3. Peel the apples, quarter, and core. Slice thin lines down the apples, leaving them uncut and connected at one side. Place the quartered apples on top of the batter, covering as much of the cake as possible.

4. Place in the oven, for around 1 hour 10 minutes. After about 45 minutes you may want to put foil around the edges to stop them browning to much as the center cooks. After a toothpick from the center comes out clean, remove the cake and allow to cool. Dust the top with powdered sugar before serving.