



Spiced Winter Bundt Cake with Baked Apples

(For one large Bundt pan)

For the cake

- 1 cup + 2 tbsp (250 g) unsalted butter, softened
- 1 cup (225 g) brown sugar
- 5 large eggs
- ½ cup (125 ml) apple mulled wine (e.g., “Santa” by Klindworth)
- ⅓ cup (95 g) quark (40–50% fat) or crème fraîche
- 2 ½ cups (310 g) all-purpose flour
- 2 ½ level tsp baking powder
- 1 ½ level tsp baking soda
- Seeds of 1 vanilla pod
- 2 tsp ground cinnamon
- 1 ½ tsp ginger (ground or freshly grated)
- 1 pinch freshly grated nutmeg
- ½ tsp ground cardamom
- 1 generous pinch of salt
- 1 medium apple (about 4 oz / 120 g), coarsely grated
- ½ cup (65 g) finely ground walnuts

For the topping

- ⅓ cup (100 g) dulce de leche
- ½ cup (100 g) mascarpone
- 3–4 apples
- ⅓–½ cup (75–100 ml) apple mulled wine
- Cinnamon

Instructions

For the cake

Cream the butter and brown sugar together until light and fluffy. Add the eggs one at a time, mixing well after each addition.

Split the vanilla pod lengthwise and scrape out the seeds; add them to the bowl. Grate a thumb-sized piece of fresh ginger directly into the mixture.

Add the flour, baking powder, baking soda, spices (cinnamon, nutmeg, cardamom, salt), quark (or crème fraîche) and the mulled wine. Mix only as long as needed until just combined.

Fold in the grated apple and ground walnuts.

Grease and flour a large Bundt pan thoroughly, pour in the batter, and bake at **350°F (180°C)** for about **40 minutes**. Check with a toothpick—if it comes out clean, the cake is done.

Let the cake cool completely before carefully turning it out onto a serving plate.

For the topping

Whip the mascarpone until it loosens slightly, then mix in the dulce de leche **very briefly**. (If overmixed, the cream becomes runny.)

Transfer the cream into a piping bag fitted with a star tip and pipe onto the cooled cake. Dust lightly with cinnamon.

For the baked apples

Do not peel the apples. Core them and cut into rough chunks.

Heat them in a small saucepan over medium–high heat with the mulled wine and a bit of cinnamon.

Let them simmer until the pieces are soft but still hold their shape.

To serve

Place a slice of cake on a plate, add a spoonful of the caramel cream and a few warm baked apple pieces.