



## **Cinnamon-Apple Cake**

**This cake is usually served at Hanukkah. The cream cheese in the batter gives the cake lots of moisture. Because it's so tender, use a serrated knife for cutting.**

### **INGREDIENTS:**

1-3/4 cups sugar, divided  
1/2 cup stick margarine, softened  
1 teaspoon vanilla extract  
6 ounces block-style fat-free cream cheese, softened (about 3/4 cup)  
2 large eggs  
1-1/2 cups all-purpose flour  
1-1/2 teaspoons baking powder  
1/4 teaspoon salt  
2 teaspoons ground cinnamon  
3 cups chopped peeled Rome apple (about 2 large)  
Cooking spray

### **INSTRUCTIONS:**

Preheat oven to 350 degrees. Beat 1-1/2 cups sugar, margarine, vanilla, and cream cheese at medium speed of a mixer until well-blended (about 4 minutes). Add eggs, 1 at a time, beating well after each addition. Combine flour, baking powder, and salt. Add flour mixture to creamed mixture, beating at low speed until blended. Combine 1/4 cup sugar and cinnamon. Combine 2 tablespoons cinnamon mixture and apple in a bowl, and stir apple mixture into batter. Pour batter into an 8-inch springform pan coated with cooking spray, and sprinkle with remaining cinnamon mixture.

Bake at 350 degrees for 1 hour and 15 minutes or until the cake pulls away from the sides of the pan. Cool the cake completely on a wire rack, and cut using a serrated knife.

### **NUTRITIONAL INFO:**

calories: 281 carbohydrates: 46.3 g cholesterol: 39 mg fat: 8.7 g sodium: 234 mg protein: 4.8 g  
calcium: 89 mg iron: 1.1 mg fiber: 1.2 g

### **YIELD:**

12 servings