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Cinnamon-Apple Cake

From Cooking Light

The cream cheese in the batter gives the cake lots of moisture. Because it's so tender, use a serrated knife for cutting.

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) {I always use 3-4 apples}
Cooking spray

Preheat oven to 350. 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 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.

Note: You can also make this cake in a 9-inch square cake pan or a 9-inch springform pan; just reduce the cooking time by 5 minutes.

Yield: 12 servings

Sweetnicks' Notes: One of our tried-and-true favorites, ever since it first appeared in '98.