

## **APPLE CINNAMON OATMEAL CAKE**

(from [Pastry Studio](#))

for the streusel:

1/3 cup (1 5/8 oz) flour  
1/3 cup (1 oz) old-fashioned oats  
1/4 cup (1 3/4 oz) dark brown sugar, packed  
1/2 teaspoon cinnamon  
pinch allspice  
2 oz (4 tablespoons) cold unsalted butter  
1 1/2 teaspoons (8 grams) molasses

for the cake:

2 medium (about 13 oz) apples  
1 teaspoon lemon juice  
1 1/4 cups (6 1/4 oz) flour  
3/4 teaspoon salt  
1 teaspoon baking soda  
1 teaspoon cinnamon  
1/8 teaspoon allspice  
pinch nutmeg  
1 cup (3 oz) old-fashioned oats  
3/4 cup (6 oz) apple juice  
1/2 cup (4 oz) canola oil  
1/2 cup (3 1/2 oz) dark brown sugar, packed  
1/2 cup (3 1/2 oz) granulated sugar  
2 eggs at room temperature  
1 3/4 teaspoon vanilla  
1/2 cup (4 oz) milk at room temperature

Heat oven to 350 degrees F. Lightly grease a 9" square cake pan and line with parchment, leaving a short overhang on two sides.

To prepare the streusel, mix the flour, oats, brown sugar and spices. Cut the cold butter into 1/4" pieces and add. Toss until coated with the dry ingredients and drizzle the molasses. Using your fingers or a fork, press the butter pieces until they break off into smaller pieces and the mixture clumps together and is crumbly with large and small chunks. Chill until ready to use.

Peel, core and cut the apples into small cubes. You should have about 2 cups. Toss the apples with lemon juice to prevent browning. Set aside.

Whisk together the flour, salt, baking soda and spices. Set aside. Combine the oats and apple juice and set aside for about 5 minutes.

In another bowl, whisk the oil, both sugars and eggs until thoroughly blended. Add in the vanilla and oat and apple juice mixture. Mix in the dry ingredients in

3 additions, alternating with half the milk and beginning and ending with the dry ingredients. Mix just until there are no dry streaks of flour. Fold in the chopped apples. Pour the batter into the prepared pan and spread it out in an even layer. Sprinkle the streusel evenly over the top of the batter.

Bake until a toothpick inserted into the center comes out clean, about 34 - 36 minutes. Remove from the oven and place on a wire rack to cool completely.

Run a thin-bladed knife around the edges of the cake. Gently lift it out of the pan using the parchment overhang to assist. Using a platter, flip the cake over and peel off the parchment. Use another plate or platter to flip the cake right side up.