



Apple Olive Oil Crumb Cake

By Chef Veera Gaul, Ph.D.



Ingredients

- 1 package vanilla box cake mixture
- 1 cup (8 oz) sour cream
- 4 eggs
- ¼ cup sugar
- 1 cup O&V [Single Estate Oil](#) plus 1 teaspoon to grease the pan *
- 1 tablespoon O&V Melipone Vanilla
- 1 large green apple, diced small
- 1 teaspoon flour

Crumb Mixture

- ¼ cup butter at room temperature
- ½ cup light brown sugar
- ¼ cup flour
- 1 tablespoon ground cinnamon

Maple Icing (optional)

- 1 ½ cups confectioner's sugar
- 2 tablespoons O&V Runamok Maple Syrup
- 1-2 tablespoons whole milk

Preparation

Preheat oven to 325 degrees. Grease a 9 x 13 baking pan with a little EVOO. Mix the diced apple with the teaspoon of flour

Mix the sour cream, eggs, sugar, oil and vanilla in a bowl. Add the box cake mix and combine well. Fold in the apple mixture. Pour into the prepared pan.

For the crumb mixture, in a small bowl mix together the flour, sugar and cinnamon. Work in the butter with a fork or fingers to create a coarse crumb. Cover the cake with this mixture

Bake for 40 – 45 minutes.

Serve the cake topped with whipped cream and a sprinkle of cinnamon or drizzle with Maple Icing

Icing: Whisk together the sugar, syrup and one tablespoon of milk. Add the second tablespoon of milk as needed to get to the right consistency to drizzle over a cake. You may not need the entire amount of icing for the cake.

Notes

* Yes, as always, I love using the products from our Oil & Vinegar franchise. In this case the O&V [Single Estate Oil](#) is Arbequina from Spain, that has a nice fruity flavor. Feel free to substitute products, just remember, that the better the ingredients, the healthier and tastier the cake.

Categories: Dessert, Vegetarian, Sweets, Apple, Vanilla, Crumb Cake, Maple Syrup, Icing, Olive Oil