

## Apple-Cream Cheese Bundt Cake

### Cream Cheese Filling:

1 (8-ounce) package cream cheese, softened  
¼ cup butter, softened  
½ cup sugar  
1 large egg  
2 Tbsp flour  
1 tsp vanilla extract

### Apple Cake Batter:

1 cup finely chopped pecans  
3 cups flour  
1 cup sugar  
1 cup firmly packed light brown sugar  
2 tsp cinnamon  
1 tsp salt  
1 tsp baking soda  
1 tsp nutmeg  
½ tsp allspice  
3 large eggs, lightly beaten  
¾ cup canola oil  
¾ cup applesauce  
1 tsp vanilla extract  
3 cups peeled and finely chopped Gala apples

### Praline Frosting:

½ cup firmly packed light brown sugar  
¼ cup butter  
3 Tbsp milk  
1 tsp vanilla extract  
1 cup powdered sugar

Prepare filling: Beat first 3 ingredients at medium speed with an electric mixer until blended and smooth. Add egg, flour, and vanilla; beat just until blended.

Prepare batter: Preheat oven to 350 degrees. Bake pecans in a shallow pan for 8-10 minutes or until toasted and fragrant, stirring halfway through. Stir together 3 cups flour and next 7 ingredients in a large bowl; stir in eggs and next 3 ingredients, stirring just until dry ingredients are moistened. Stir in apples and pecans.

Spoon two-thirds of apple mixture into a greased and floured 14-cup Bundt pan. Spoon Cream Cheese Filling over apple mixture, leaving a 1-inch border around edges of pan. Swirl filling through apple mixture using a paring knife. Spoon remaining apple mixture over Cream Cheese Filling.