



## Low Sugar Apple Pound Cake



### What You Need

3 Cups Pink Lady apples (peeled and cut into bite size pieces, about 3 medium apples)

3 Tbsp. and 1/2 cup sugar substitute (I use Splenda, divided) \*

1/2 Cup brown sugar substitute ( I use Splenda)\*

1/2 tsp. Nutmeg

1 tsp. Apple pie spice

2/3 cup butter (softened)

4 Eggs

1 tsp. Vanilla extract

2 Cups all-purpose flour

Large bowl

Medium bowl

Mixer

9" x 5" loaf pan

Parchment paper

Cooling rack

Tea towel or clean dry cloth

**Before You Start-** Line loaf pan with parchment paper leaving parchment paper above loaf pan about an inch. In a large bowl, combine apples, 3 Tbsp. white sugar substitute, brown sugar substitute, pie spice and nutmeg. Using your hands or a large spoon, toss apples well to coat. Cover with tea towel and set aside for about 30 minutes).

**Let's Make It!** Preheat oven to 325 °. In a medium bowl, using an electric mixer add butter and all remaining sugar substitute. On medium high speed, cream butter and sugar substitutes until light and fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla. Add flour gradually to the creamed mixture; beat on medium- medium high until creamy and smooth. Pour into prepared loaf pan. Add apple slices vertically into batter. Bake for about 1-1/2 hours or until a toothpick inserted in the center comes out clean. Cool for 10 minutes, grasp the extended edges of the parchment paper and lift onto a wire cooling rack. Serve warm or cold, dusted with powdered sugar substitute, or pour fruit and syrup over the top my **blueberry syrup** works well for this recipe.\***Katies Tid Buts-** If you are not on a restricted diet. Please swap out sugar substitutes, replace brown sugar equal part and change white sugar to 1 cup.