

Ingredients

Cake

- 2½ c. cake flour, plus extra for dusting pans
- ½ tsp. baking powder
- ½ tsp. baking soda
- 10 Tbsp. butter (1¼ sticks) plus 1 Tbsp. for topping
- 1½ c. buttermilk, room temperature
- 3 Tbsp. vegetable oil
- 2 tsp. vanilla extract
- 1¾ c. white sugar (12¼ ounces)
- ½ tsp. table salt
- ½ Tbsp. ground cinnamon
- ¼ tsp. ground cardamom
- ¼ tsp. ground cloves
- ⅙ tsp. ground nutmeg
- 3 large eggs
- Zest from 1 orange
- ½ c. maple sugar for topping

Fruit Filling

- 4 Apples
- ½ c. dried Cranberries
- 2 Tbsp. Butter
- 2 Tbsp. sugar

Frosting

- 8 oz. cream cheese, room temperature
- ⅓ c. maple syrup
- ⅓ c. maple sugar
- 1 tsp. vanilla extract
- ⅙ tsp. table salt
- 2 c. heavy cream



CAKE:

Melt and brown 5 Tbsp. butter. Add spices and continue to cook. Remove from heat and add remaining 5 Tbsp. of butter, stirring until melted. Whisk flour, white sugar, baking powder, baking soda, and salt in medium bowl. In same medium bowl, whisk together butter - spice mixture, buttermilk, oil, vanilla, eggs, and orange zest. Gently combine dry mixture and wet mixtures together. Pre-heat the KWI on med-high heat. Coat heated KWI with cooking spray or oil and cook for 5 minutes. Allow waffle cakes to cool completely before assembling.

FRUIT FILLING:

Peel apples and cut in ¼ inch cubes. Melt butter in pan and add half of cubed apples, cook until apples begin to break down. Add rest of apples, cranberries, and sugar until new apples become soft. Remove from heat and set aside.

FROSTING:

Place cream cheese, maple sugar, vanilla, and salt in bowl and whisk with a mixer until light and fluffy. With mixer running, slowly add maple syrup until fully incorporated and no lumps remain. With mixer running slowly add heavy cream in slow until mixture holds stiff peaks. Refrigerate until you assemble the cake.

TO ASSEMBLE:

Fill keys of first waffle cake layer with apple-cranberry filling. Cover with ½ cup frosting. Cover with second waffle cake. Repeat 2 more times. Melt extra 1 Tbsp. butter and brush over top of last waffle cake. Spread maple sugar in a shallow plate. Press waffle butter side down into sugar. Shake off extra sugar. and place as the top of the cake. Pipe extra frosting in between layers to complete the look. Refrigerate until you assemble the cake.