Apple Pound cake truffle



Adapted • Shared by Steve J

Ingredients

- 16-20 ounces frozen pound cake (thawed)
- 6 cups Granny Smith apples (chopped)
- 1 lemon (juiced over cut apples)
- 1/2 cup brown sugar (packed)
- 1/4 cup granulated sugar
- 4 tablespoons salted butter
- 1 tablespoon ground cinnamon
- 16 ounces cream cheese (room temperature)
- 4 tablespoons salted butter (room temperature)
- 1 1/2 cups powdered sugar
- 1 teaspoon vanilla extract
- 2 cups heavy cream
- 2 1/2 cups caramel sauce
- 1 1/3 cups pecans (chopped)

Instructions

1. Cut the pound cake into cubes. Set aside. 16-20 ounces frozen pound cake

2. Peel and core apples. Chop into small pieces. Squeeze lemon on them as you go to prevent browning. 6 cups Granny Smith apples, 1 lemon

3. In a large skillet, add sugar, butter, and cinnamon. Cook over medium heat for about 2 minutes, stirring frequently until melted. 1/2 cup brown sugar, 1/4 cup granulated sugar, 4 tablespoons salted butter, 1 tablespoon ground cinnamon

4. Add apples. Continue to stir and cook for about 12-14 minutes, until softened. The exact timing will depend on the size of the apple pieces. Set aside to cool.

5. In a stand mixer, blend the cream cheese and butter together for 1 minute or until the texture is smooth. Add the powdered sugar and vanilla. Blend for an additional 1 minute until smooth. 16 ounces cream cheese, 4 tablespoons salted butter, 1 1/2 cups powdered sugar, 1 teaspoon vanilla extract

6. Add the heavy cream in ¼ cup increments until the mixture is fluffy and smooth. Refrigerate until assembling. 2 cups heavy cream

7. Place half of the pound cake cubes in the bottom of the dish. Top the cake layer with 1/3 of the cheesecake mixture, half of the cooled apples, 1 cup of the caramel, and ½ cup of the pecans. 2 1/2 cups caramel sauce, 1 1/3 cups pecans

8. Repeat with the second half of the pound cake, 1/3 of the cheesecake mixture, and the remaining apples, ½ cup of pecans, then top with the remaining cheesecake mixture. Drizzle with additional caramel sauce and chopped pecans. Cover with plastic wrap and store in the fridge until serving.

Notes

Chef created this recipe based on the dish title and common cooking methods. Please review and adjust to taste.