

# 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 1/4 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 1/2 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, 1/2 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.

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### **Notes**

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