

Caramel Glazed Apple Cake

1 c packed light brown sugar
1 ½ c vegetable oil
3 c all-purpose flour
2 tsp cinnamon
½ tsp salt
5 granny smith or golden delicious apples, cored, peeled and cut in ½ inch pieces.

1 c granulated sugar
3 eggs
1 tsp baking soda
½ tsp nutmeg
1 ¼ c chopped pecans
2 ¼ tsp vanilla extract

Caramel Glaze

4 Tbsp butter
¼ c light brown sugar
½ c heavy cream

¼ c granulated sugar
Pinch of salt

- 1) Preheat oven to 325°. Butter and flour a 9x13 pan.
- 2) To prepare the cake, beat sugar, and oil in a mixing bowl until very well blended. Add eggs one at a time, beat well after each addition. Sift together flour, baking soda, cinnamon, nutmeg and salt; gradually add to egg mixture, mixing just until blended. Stir in apples, pecans and vanilla, pour into pan.
- 3) Bake for 50 to 75 minutes, or until a toothpick inserted in the center comes out clean. Let cool in the pan while preparing the glaze
- 4) To prepare the glaze, melt butter in a sauce pan over low heat. Stir in both sugar and salt; cook over medium-low heat for 2 minutes. Add cream and boil for 2 minutes, stirring constantly.
- 5) Poke a hole in the cake with a skewer or toothpick. Pour on the glaze. Serve warm or at room temp. Top with whipped cream or ice cream. Yields: 12 servings