

Wrap-up Apple Cake

Servings: 16



2 cups sugar
1 1/2 cups vegetable oil
3 eggs
2 teaspoons vanilla
3 cups flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon cinnamon
1/4 teaspoon nutmeg
2 cups apples, peeled and chopped
1 cup nuts, chopped
Caramel Glaze
1/2 cup butter or margarine
1/2 cup packed brown sugar
2 teaspoons milk

Heat oven to 350 degrees. Grease and flour a 12 cup bundt cake pan.

Beat sugar, oil, eggs, and vanilla in a large bowl with electric mixer on medium speed until light and fluffy.

In a separate bowl, combine flour, salt, baking soda, cinnamon, and nutmeg.

Stir flour mixture into egg mixture until smooth

Stir in apples and nuts. Note: Nuts can be kept out and used on top of the cakes.

Pour batter into prepared bundt pan. Bake 1 hour 20 minutes or until toothpick inserted into center comes out clean. Cool 20 minutes. Remove from pan and place on wire rack. Cool 10 minutes. Place on cake/serving plate. Spoon Caramel Glaze over warm cake.

Optional: Sprinkle chopped nuts over the top. Serve warm or cool.

Caramel Glaze

Heat all ingredients to boiling in 2 quart saucepan, stirring occasionally. Boil 2 minutes, stirring occasionally. Remove from heat.

Per Serving (excluding unknown items): 517 Calories; 32g Fat (55.2% calories from fat); 5g Protein; 54g Carbohydrate; 2g Dietary Fiber; 51mg Cholesterol; 286mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 6 Fat; 2 Other Carbohydrates.