

Caramel Glazed Apple Cake

Submitted By Robin Cook

1 cup packed light brown sugar
1 cup granulated sugar
1 $\frac{1}{2}$ cups vegetable oil
3 eggs
3 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons cinnamon
 $\frac{1}{2}$ teaspoon nutmeg
 $\frac{1}{2}$ teaspoon salt
5 Granny Smith or Golden Delicious apples, cored, peeled and cut into 1/2" pieces
1 $\frac{1}{4}$ cups chopped pecans
2 $\frac{1}{4}$ teaspoons vanilla extract

- Preheat oven to 325 degrees
- Butter and flour a 9" x 13" pan.
- Beat both sugars and oil in a mixing bowl until very well blended.
- Add eggs, one at a time, beating 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 baking pan
- Bake for 50 to 75 minutes or until a toothpick inserted into center comes out clean.
- Let cool in pan while preparing glaze.

Caramel Glaze

4 tablespoons butter
 $\frac{1}{4}$ cup granulated sugar
 $\frac{1}{4}$ cup light brown sugar
Pinch of salt
 $\frac{1}{2}$ cup heavy cream

- Melt butter in saucepan over low heat
- Stir in both sugars and salt
- Cook over medium-low heat for 2 minutes
- Add cream and boil for 2 minutes, stirring constantly
- Poke holes in cake with a skewer or toothpick
- Pour on the glaze

Serve warm or at room temperature.

Top with whipped topping or ice cream if desired.

Makes 12 servings